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NEW! Taste of Home

Halloween PARTY FAVORITES

Welcome

to Taste of Home,



the world's #1 source of family-favorite recipes using everyday ingredients, proven kitchen tips and heartwarming stories all shared by a nationwide community of home cooks like you.

Our family of food publications—magazines, recipe collections and cookbooks—is written and designed to capture the very essence of home cooking.

As you read through our *Halloween Party Favorites* collection, you'll find a wonderful variety of crowd-pleasing recipes, costume ideas, party tips and more—all so good, it's SCARY!

It's no wonder that millions of cooks make *Taste of Home* their #1 cooking resource. We're glad to welcome you among them!

Thanks for joining us!

Catherine Cassidy
Editor in Chief

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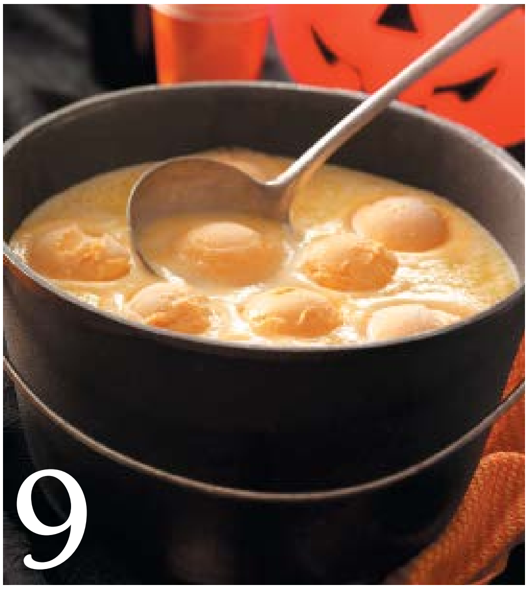
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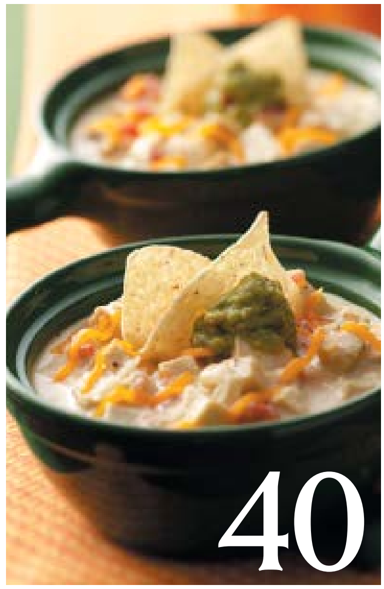
Contents

This Halloween will be more fun than ever before with the recipes, costumes, crafts and party ideas in this BOO-nanza from the recipe editors, craft experts and party planning committee here at *Taste of Home* and its sister publications. You won't have to worry about what to make or do for this spookiest of seasons because it's all right here!

COVER PHOTO: Photographer: Jim Wieland; Food Stylists: Jennifer Janz, Julie Herzfeldt; Set Stylist: Dolores Schaefer

BONUS: Look for Halloween jokes to tickle your funny bone!









special thanks

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Snacks & Beverages

Keep your BOO-rific party guests mingling by providing them with an array of these simple-to-make finger foods. Add a spooky or warming fall beverage to top it all off. You'll win raves and have time to enjoy yourself, too.



BOO-rific black bean dip with chips

Taste of Home Test Kitchen

Your goblin guests will devour this cute chips and dip combo from our home economists. The peppers add a little kick and the beans pack a nutritional punch—much needed on a holiday centered around sweets! Try different Halloween cookie cutters to add a variety of shapes to the chip selection.

9	flour tortillas (7 inches)
2-1/4	teaspoons Mexican seasoning
4	bacon strips, diced
1/4	cup *each* chopped onion, sweet red and green pepper
2	garlic cloves, minced
2	cans (15 ounces *each*) black beans, rinsed and drained, *divided*
2/3	cup picante sauce
2	tablespoons lime juice
2	teaspoons minced chipotle pepper in adobo sauce
1	teaspoon ground cumin
1/2	teaspoon salt
2	tablespoons minced fresh cilantro

1. Cut tortillas with a 3-in. ghost-shaped cookie cutter. Place on baking sheets coated with nonstick cooking spray. Spritz tortillas with nonstick cooking spray; sprinkle with Mexican seasoning. Bake at 350° for 8-10 minutes or until edges just begin to brown. Remove to wire racks to cool.
2. In a skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 2 teaspoons drippings. In the drippings, saute onion and peppers until tender. Add garlic; saute 1 minute longer.
3. Add one can of beans and mash. Add the picante sauce, lime juice, chipotle peppers, cumin, salt and remaining beans; heat through. Stir in bacon and cilantro. Serve with ghost chips.

Yield: 3 cups dip and 3 dozen chips.

magic potion punch

Michelle Thomas, Bangor, Maine

At a Halloween party, the more creepy the food, the better! I like to tuck gummy worms into an ice ring when I make this great green punch.

2	packages (3 ounces *each*) lime gelatin
1/2	cup sugar
1	cup boiling water
3	cups cold water
1	quart non-carbonated lemon-lime drink, chilled
1-1/2	quarts lemon-lime soda, chilled

1. Dissolve gelatin and sugar in boiling water; add cold water. Transfer to a punch bowl. Stir in lemon-lime drink and soda.

Yield: about 4 quarts.



confetti cheese salsa

Deidra Engle, Aledo, Illinois

This creamy cheese dip is so quick and easy that it can be served in any season, but it's always a big hit at Fourth of July picnics. I never have to worry about covering the dish on the picnic table because the mixture disappears in a snap.



2 cups (8 ounces) finely shredded cheddar cheese
2 cups (8 ounces) shredded part-skim mozzarella cheese
2 large tomatoes, seeded and chopped
1 medium green pepper, diced
1 small cucumber, seeded and diced
1 small onion, chopped
1 bottle (8 ounces) ranch salad dressing
2 tablespoons salsa
Corn *or* tortilla chips

1 In a large bowl, combine the first six ingredients. Combine the salad dressing and salsa; pour over cheese mixture and toss gently. Serve with chips. Refrigerate leftovers.

Yield: 7 cups.

festive pumpkin dip

Evelyn Kennell, Roanoke, Illinois

Surprise party guests with this festive fall hors d'oeuvre. Served in a round bread bowl, it'll make an attractive addition to your buffet table. Surround the bread bowl with veggies (as shown) and place a basket of assorted crackers next to it. You'll find that the dip will be gone in no time at all!



12 ounces cream cheese, softened
3/4 cup canned pumpkin
2 tablespoons taco seasoning mix
1/8 teaspoon garlic powder
1/3 cup chopped dried beef
1/3 cup chopped green pepper
1/3 cup chopped sweet red pepper
1 can (2-1/4 ounces) sliced ripe olives, drained
1 round loaf (1 pound) Italian *or* pumpernickel bread
Fresh vegetables, crackers *or* corn chips

1 In a mixing bowl, beat cream cheese, pumpkin, taco seasoning and garlic powder until smooth. Stir in beef, peppers and olives. Cover and refrigerate until ready to serve.

2 Just before serving, cut top off bread; scoop out bread from inside, leaving a 1/2-in. shell (save the bread from inside to make croutons or bread crumbs or save for another use). Fill shell with cream cheese mixture. Serve with vegetables, crackers or corn chips.

Yield: 3 cups.

FUNNY BONE!
What did one ghost say to the other ghost? "Do you believe in people?"

orange-glazed chicken wings

Holly Mann, Amherst, New Hampshire

I normally don't care for wings, but after I tried this recipe that was shared by a co-worker, it changed my mind. A simple overnight marinade coats the wings to create a lovely glaze when baked.

3	pounds chicken wings
1-1/2	cups soy sauce
1	cup orange juice
1	teaspoon garlic powder

1. Cut chicken wings into three sections; discard wing tips. In a large resealable plastic bag, combine the soy sauce, orange juice and garlic powder; add wings. Seal bag and turn to coat. Refrigerate overnight.
2. Drain and discard marinade. Place chicken wings in a greased foil-lined 15-in. x 10-in. x 1-in. baking pan. Bake at 350° for 1 hour or until juices run clear and glaze is set, turning twice.

Yield: 2-1/2 dozen.



Editor's Note: 3 pounds of uncooked chicken wing sections (wingettes) may be substituted for the whole chicken wings. Omit the first step.

Trick-or-Treat

The tradition of trick-or-treating probably dates back to the early All Souls' Day parades in England. During the festivities, poor citizens begged for food and wealthier families would give them pastries called "soul cakes" in return for a promise to pray for the family's dead relatives.



orange party punch

Brenda Rupert, Clyde, Ohio

This citrus punch was served at every birthday party I had when I was growing up. Now I prepare this fun, frothy drink for my kids.

1	can (12 ounces) frozen orange juice concentrate, thawed
2	liters lemon-lime soda, chilled
1	can (46 ounces) pineapple juice, chilled
1	quart orange *or* pineapple sherbet

1. Prepare orange juice according to package directions; pour into a punch bowl. Stir in soda and pineapple juice. Top with scoops of sherbet. Serve immediately.

Yield: 5-1/2 quarts.

Editor's Note: If you plan on serving this punch in a cauldron, (as shown) make sure it's plastic, not metal. Metal will react with the citrus in the punch resulting in a metallic flavor.



scarecrow veggie pizza

Taste of Home Test Kitchen

At harvest parties, fall festivals or any autumn event, the flavorful fellow here will raise a crop of smiles! Our cooks shaped a scarecrow using red peppers, carrots, broccoli and lots of other fresh veggies. Since you can make the crust with refrigerated dough and quickly prepare a cream cheese spread to put on top, you'll be ready to form your own colorful character in no time.

1	tube (10 ounces) refrigerated pizza dough
1	package (8 ounces) cream cheese, softened
6	tablespoons mayonnaise
3/4	teaspoon dill weed
1/2	teaspoon garlic salt
1/2	teaspoon dried minced onion
1/4	teaspoon onion salt
1	small sweet red pepper
1	small green pepper
1/4	cup shredded Swiss cheese
1	small carrot, chopped
10	fresh green beans
5	pieces Wheat Chex
1	large mushroom, halved
1	small head cauliflower, chopped
1/2	cup chopped broccoli
1	pattypan squash, halved
2	green onion tops, cut into strips
1/4	cup chow mein noodles

1. Press pizza dough onto a greased 14-in. pizza pan. Bake at 400° for 10 minutes or until golden brown. Cool on a wire rack.
2. In a small mixing bowl, combine the cream cheese, mayonnaise, dill, garlic salt, onion and onion salt. Spread over cooled crust.
3. To make the scarecrow, refer to the photo at left for the size of vegetable pieces and the position of pieces on pizza.
4. From a small piece of red pepper, cut a narrow smile for mouth and a triangle for nose. Chop remaining red pepper and set aside. Cut one ring from green pepper for the scarecrow's head. Chop remaining green pepper and set aside.
5. Position green pepper ring on pizza for the scarecrow's head. Fill with shredded Swiss cheese. Place two carrot pieces on face for eyes. Add red pepper nose and mouth on face.
6. Use green beans to create the outline of a shirt and bib overalls below head where shown in the photo.
7. Combine chopped red pepper and remaining chopped carrot. Sprinkle on pizza to fill in the shirt. Use chopped green pepper to fill in bib overalls.
8. Place cereal on the elbows, knees and bib of overalls for patches. Add a mushroom half at the bottom of each pants leg for shoes. Arrange cauliflower around scarecrow for sky. Arrange broccoli at the bottom for grass.
9. Place one squash half above head for hat. Cut the remaining portion of squash in half again. Place green onion strips and one squash quarter on each side of scarecrow for corn and husks.
10. For straw, place chow mein noodles below hat, on each side of neck, at the end of each arm and above shoes.

Yield: 10-12 servings.

Halloween Facts

The U.S. Census estimated that there were 36.1 million potential trick-or-treaters (5- to 13-year-olds) ready to go in 2005. Of course, many other children—older than 13 and younger than age 5—also go trick-or-treating. This mob of candy-loving kids has 108 million (the number of occupied housing units across the nation in 2005) possible stops to make.

cider cheese fondue

Kim Marie Van Rheenen, Mendota, Illinois

Cheese lovers are sure to enjoy dipping into this creamy, quick-to-fix fondue that has just a hint of apple. You can also serve this appetizer with apple or pear wedges.

3/4	cup apple cider *or* apple juice
2	cups (8 ounces) shredded cheddar cheese
1	cup (4 ounces) shredded Swiss cheese
1	tablespoon cornstarch
1/8	teaspoon pepper
1	loaf (1 pound) French bread, cut into cubes

1 In a large saucepan, bring cider to a boil. Reduce heat to medium-low. Toss the cheeses with cornstarch and pepper; stir into cider. Cook and stir for 3-4 minutes or until cheese is melted. Transfer to a small ceramic fondue pot or slow cooker; keep warm. Serve with bread cubes.

Yield: 2-2/3 cups.





hot spiced cider

Kim Wallace, Dover, Ohio

Next time you're entertaining, stir up a batch of this nicely spiced cider. The wonderful aroma will make your guests feel welcome on a chilly day.

1	gallon apple cider *or* apple juice
1	cup orange juice
1/4	cup maple syrup
1/2	teaspoon orange extract
1/2	teaspoon lemon extract
4	cinnamon sticks
2	teaspoons whole cloves
1	teaspoon whole allspice

1 In a Dutch oven, combine the first five ingredients. Place the cinnamon sticks, cloves and allspice on a double thickness of cheesecloth; bring up corners of cloth and tie with string to form a bag. Add to the pan. Cook, uncovered, over medium heat for 10-15 minutes or until flavors are blended (do not boil). Discard spice bag.

Yield: 4-1/2 quarts.

FUNNY BONE!
What is a skeleton's favorite musical instrument? A trombone.



roasted pumpkin seeds

Taste of Home Test Kitchen

Try this zippy twist on a Halloween tradition from our home economists. It's got just enough heat to take the chill off autumn afternoons.

- 2 cups pumpkin seeds
- 5 teaspoons butter, melted
- 1 teaspoon Worcestershire sauce
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/8 to 1/4 teaspoon cayenne pepper

1. In a bowl, toss pumpkin seeds with butter and Worcestershire sauce. Combine the sugar, salt, garlic powder and cayenne; sprinkle over seeds and toss to coat.
2. Line a 15-in. x 10-in. x 1-in. baking pan with foil; coat the foil with nonstick cooking spray. Spread seeds in pan. Bake at 250° for 45-60 minutes or until seeds are dry and lightly browned, stirring every 15 minutes. Cool completely. Store in an airtight container.

Yield: 2 cups.

hot 'n' spicy cranberry dip

Marian Platt, Sequim, Washington

If you want to make this appetizer for a large buffet crowd, double the recipe and use a 16-ounce can of cranberry sauce. Be sure to have extra copies of the recipe—guests will ask for it!



- 3/4 cup jellied cranberry sauce
- 1 to 2 tablespoons prepared horseradish
- 1 tablespoon honey
- 1-1/2 teaspoons lemon juice
- 1-1/2 teaspoons Worcestershire sauce
- 1/8 to 1/4 teaspoon cayenne pepper
- 1 garlic clove, minced
- Miniature hot dogs *or* smoked sausage links, warmed
- Sliced apples *or* pears

1. In a small saucepan, combine the first seven ingredients; bring to a boil, stirring constantly. Reduce heat. Cover and simmer for 5 minutes, stirring occasionally. Serve warm with sausage and/or fruit.

Yield: 3/4 cup.

FUNNY BONE!
What do you use to mend a broken jack-o'-lantern? A pumpkin patch.

lime fruit slushies

Linda Horst, Newville, Pennsylvania

These frosty drinks have a bright green color and refreshing flavor. Divide the mixture between two plastic containers before freezing. They'll thaw to a nice slushy consistency.



3/4	cup sugar
1	package (3 ounces) lime gelatin
1	cup boiling water
3	cups cold water
3	cups unsweetened pineapple juice
1	can (6 ounces) frozen orange juice concentrate, thawed
1	liter ginger ale, chilled

1 In a large container, dissolve sugar and gelatin in boiling water. Stir in the cold water, pineapple juice and orange juice concentrate. Freeze.

2 Remove from the freezer 1-2 hours before serving. Transfer to a punch bowl; stir in the ginger ale.

Yield: 12 servings.

shrunken apple heads in citrus cider

Annette Engelbert, Bruce Crossing, Michigan

Granny Smith apples shaped like shrunken heads will surprise even the scariest goblins at your Halloween bash. And the cool cider is so refreshing.

1	cup lemon juice
1	tablespoon salt
4	large Granny Smith apples
16	whole cloves
1	gallon apple cider
1	can (12 ounces) frozen lemonade concentrate, thawed



1 In a small bowl, combine lemon juice and salt; set aside. Peel apples. Cut each apple from the stem to the blossom end; discard seeds and core. Using a sharp knife, carefully carve a face on the rounded side of each apple half. After carving, dip each apple in lemon juice mixture for 1 minute. Drain on paper towels.

2 Arrange apple heads on a rack in a shallow baking pan. Bake at 250° for 2 hours or until apples begin to dry and shrink and are lightly browned on the edges. Cool on a wire rack. Insert cloves for eyes. Store in the refrigerator.

3 Just before serving, combine cider and lemonade in a punch bowl. Float shrunken apple heads in cider.

Yield: 4 apple heads and about 1 gallon cider.

festive cranberry drink

Dixie Terry, Goreville, Illinois

Served hot or cold, this cranberry drink is so delicious. I found the recipe in my late mother-in-law's collection, handwritten, probably by one of her woman's club friends.

4	cups fresh *or* frozen cranberries
3	quarts water, *divided*
1-3/4	cups sugar
1	cup orange juice
2/3	cup lemon juice
1/2	cup red-hot candies
12	whole cloves



1. In a Dutch oven or large kettle, combine cranberries and 1 qt. water. Cook over medium heat until the berries pop, about 15 minutes. Remove from the heat. Strain through a fine strainer, pressing mixture with a spoon; discard skins. Return cranberry pulp and juice to the pan.
2. Stir in the sugar, juices, red-hots and remaining water. Place cloves on a double thickness of cheesecloth. Bring up corners of cloth and tie with kitchen string to form a bag; add to juice mixture. Bring to a boil; cook and stir until sugar and red-hots are dissolved.
3. Remove from the heat. Strain through a fine mesh sieve or cheesecloth. Discard spice bag. Serve drink warm or cold.

Yield: 3 quarts.

mummy man cheese spread

Rebecca Eremich, Barberton, Ohio

My annual Halloween bash wouldn't be the same without the now famous Mummy Man. When kids first see Mummy Man, they wonder if they can actually eat him. I assure them they can, and we hack off a foot or an arm with some crackers.



2	port wine cheese logs (12 ounces *each*)
1	package (8 ounces) cream cheese, softened
1	tablespoon milk
2	whole peppercorns
1	pimiento strip

1. Cut cheese logs into pieces for mummy's head, body, arms and legs; arrange on a serving plate.
2. In small mixing bowl, beat cream cheese and milk. Cut a small hole in the corner of a pastry or plastic bag; insert basket weave tip #47. Pipe rows across the mummy, creating bandages. Add peppercorns for eyes and pimiento strip for mouth. Chill until serving.

Yield: 24 servings.



slow cooker mexican dip

Heather Courtney, Ames, Iowa

My husband, Jamie, and I love to entertain, and this hearty, 7-ingredient dip is always a hit…as well as a request. It couldn't be much easier to put together, and using our slow cooker leaves us free to share some quality time with our guests. After all, isn't that the purpose of a party?

1-1/2	pounds ground beef
1	pound bulk hot Italian sausage
1	cup chopped onion
1	package (8.8 ounces) ready-to-serve Spanish rice
1	can (16 ounces) refried beans
1	can (10 ounces) enchilada sauce
1	pound process cheese (Velveeta), cubed
1	package tortilla chip scoops

1 In a Dutch oven, cook the beef, sausage and onion over medium heat until meat is no longer pink; drain. Heat rice according to the package directions.

2 In a 3-qt. slow cooker, combine the meat mixture, rice, beans, enchilada sauce and cheese. Cover and cook on low for 1-1/2 to 2 hours or until cheese is melted. Serve with tortilla scoops.

Yield: 8 cups.

parmesan party mix

Karen Smith, Thornton, Colorado

This is our favorite mix. The combination of seasonings gives it just the right flavor, and it's a snap to toss together.



7	cups Crispix
2	cups cheese-flavored snack crackers
1	cup pretzel sticks
3	tablespoons olive oil
1	teaspoon Italian seasoning
1/4	teaspoon fennel seed, crushed
1/8	teaspoon hot pepper sauce
1/2	cup grated Parmesan *or* Romano cheese

1 In a 2-gal. resealable plastic bag, combine the cereal, crackers and pretzels. In a small bowl, combine the oil, Italian seasoning, fennel seed and hot pepper sauce. Pour over cereal mixture; seal bag and toss to coat. Add Parmesan or Romano cheese; seal bag and toss to coat. Store in an airtight container.

Yield: 8 cups.

FUNNY BONE!
What is a ghost's favorite brand of automobile? A Boo-ick.

BUFFETS

Your party spread will be unforgettable when you use recipes from this special, Halloween-only chapter. From sweet treats to hearty, savory dishes, you'll find what you need to satisfy your Halloween crowd.



the great pumpkin cakes

Sharon Skildum, Maple Grove, Minnesota

This is the ultimate confectionery tribute to Charlie Brown's Great Pumpkin. These little round cakes are surprisingly easy—they're just two cupcakes put together! Just frost and decorate with vines and leaves. Create a pumpkin patch scene (as shown) by sprinkling crushed chocolate wafer cookies on top of a prepared sheet cake. You'll win raves!

1	package (18-1/4 ounces) yellow cake mix *or* cake mix of your choice
2	cans (16 ounces *each*) vanilla frosting, *divided*
1	to 1-1/2 teaspoons orange paste food coloring
12	green gumdrops
1/2	teaspoon green paste food coloring

1 Prepare cupcakes according to package directions. Fill 24 greased muffin cups two-thirds full. Bake at 350° for 15-18 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks to cool completely.

2 For frosting, in a small bowl, combine 1-1/2 cans frosting; tint orange. Cut a thin slice off the top of each cupcake. Spread frosting on 12 cupcakes. Invert remaining cupcakes and place on top; frost top and sides.

3 For stems, place one gumdrop on top of each pumpkin.

4 Tint remaining frosting green. Cut a small hole in the corner of a pastry or plastic bag; insert #5 round tip and fill with a third of green frosting. Pipe curly vines from pumpkin stems. Using remaining green frosting and a #352 leaf tip, pipe leaves randomly along the vines.

Yield: 1 dozen.

halloween gelatin cutouts

Taste of Home Test Kitchen

Kids just love these simple-to-make cutouts. The addition of pudding makes them special, too.

4	packages (3 ounces *each*) orange gelatin
5	cups boiling water, *divided*
4	packages (3 ounces *each*) grape gelatin
2	cups cold milk
2	packages (3.4 ounces *each*) instant vanilla pudding mix

1 In a large bowl, dissolve orange gelatin in 2-1/2 cups boiling water. In another bowl, dissolve grape gelatin in remaining boiling water; set both aside for 30 minutes.

2 In a bowl, whisk milk and pudding mixes until smooth, about 1 minute. Quickly pour half of the pudding into each bowl of gelatin; whisk until well blended. Pour into two 13-in. x 9-in. x 2-in. dishes coated with nonstick cooking spray. Chill for 3 hours or until set. Cut with 2-in. Halloween cookie cutters.

Yield: 4 dozen.



sweet and sour spareribs

Ruth Ann Stelfox, Raymond, Alberta

Just the tempting aroma of these ribs will get your party going. Your guests will especially like the thick, tangy sauce.



5	to 6 pounds pork spareribs
1/2	cup *each* sugar and packed brown sugar
2	tablespoons cornstarch
1	cup ketchup
2/3	cup cider vinegar
1/2	cup cold water

1. Place ribs on a rack in a large shallow roasting pan. Bake, uncovered, at 350° for 1-1/2 hours.
2. Meanwhile, in a small saucepan, combine the sugar, brown sugar, cornstarch, ketchup, vinegar and water until smooth. Bring to a boil. Cook and stir for 1-2 minutes or until thickened. Remove ribs and rack from pan. Drain and discard fat. Return ribs to roasting pan; drizzle 1-1/2 cups sauce over ribs. Bake 30 minutes longer. Cut ribs into serving-size pieces; brush with remaining sauce.

Yield: 5 to 6 servings.

freaky hand sandwiches

Anna Mowan, Spencerville, Indiana

Serve your guests these fun sandwiches and they'll be sure to "hand" out compliments!

2	cups finely chopped cooked chicken
1	small cucumber, finely chopped
2	hard-cooked eggs, finely chopped



1	celery rib, finely chopped
1/3	cup mayonnaise
1/4	teaspoon salt
1/8	teaspoon *each* ground mustard and white pepper
24	slices thin sandwich bread, crusts removed
Sliced almonds	
1	tablespoon spreadable cream cheese
Neon green food coloring	

1. In a small bowl, combine the first eight ingredients. Spread 1/4 cup chicken salad onto 12 bread slices; top with remaining bread.
2. For fingers, cut each of six sandwiches into four 3/4-in. strips. With a small knife, trim one end of each strip, forming a point. For fingernails, attach an almond to each strip with a dab of cream cheese. With a clean paint brush, paint almond nails with green food coloring.
3. From each of the remaining sandwiches, cut out one strip for the thumb and one 2-in. oval for the palm. Trim strips; attach almonds and paint the thumbnails. Arrange one palm, four fingers and a thumb on each plate.

Yield: 6 sandwiches.

FUNNY BONE!

How do you tell twin witches apart? You can't tell which witch is which.

italian vegetable salad

Debbie Laubach, La Prairie, Minnesota

Even our two small children eat their vegetables when I serve this colorful, nutritious combination. To make it a main dish, I'll stir pepperoni slices and cooked cooled pasta into the crunchy, creamy blend.

5	cups fresh broccoli florets (1 large bunch)
5	cups fresh caulifloweret (1 small head)
4	plum tomatoes, chopped
1	medium cucumber, peeled and sliced
1	medium sweet onion, thinly sliced
1	cup sliced fresh carrots
2	cans (2-1/4 ounces *each*) sliced ripe olives, drained
1/2	cup pimiento-stuffed olives
1	bottle (8 ounces) Italian salad dressing
1	bottle (8 ounces) creamy Italian salad dressing
2	cups (8 ounces) shredded part-skim mozzarella cheese



1 In a large salad bowl, combine the first eight ingredients. Combine salad dressings; pour over vegetable mixture and toss to coat. Cover and refrigerate for at least 4 hours. Stir in cheese just before serving.

Yield: 14 servings.

Halloween Destinations

Traveling for Halloween? North Carolina seems like a great spot, with Transylvania County, Pumpkin Center, and Cape Fear Township in New Hanover County and Cape Fear Township in Chatham County. If you aren't headed there, try Boneyard or Tombstone, Arizona; Skull Creek, Nebraska; Deadwood, California; Frankenstein, Missouri or River Styx, Ohio.



pumpkin cookie dip

Gloria Kirchman, Eden Prairie, Minnesota

A few moments are all you need to whip up this creamy dip that goes perfectly with store-bought gingersnaps.

1	package (8 ounces) cream cheese, softened
2	jars (7 ounces *each*) marshmallow creme
1	can (15 ounces) solid-pack pumpkin
1	teaspoon ground cinnamon
1	teaspoon grated orange peel
Gingersnaps *or* vanilla wafers	

1 In a large mixing bowl, beat the cream cheese and marshmallow creme until smooth. Stir in pumpkin, cinnamon and orange peel. Serve as a dip with cookies. Store in the refrigerator.

Yield: 4 cups.



graveyard veggie pizza

Taste of Home Test Kitchen

Scare your guests with this delicious, yet good-for-you addition to your next Halloween party!

2	cups all-purpose flour
2	teaspoons baking powder
1	teaspoon salt
2/3	cup milk
1/4	cup plus 1 tablespoon vegetable oil, *divided*

TOPPING:

3	cups (24 ounces) cottage cheese
1	envelope ranch salad dressing mix
1/2	cup mayonnaise
1/4	cup milk
2	cups (8 ounces) shredded part-skim mozzarella cheese
1	cup chopped fresh broccoli
1	cup chopped fresh cauliflower
2	cans (2-1/4 ounces *each*) chopped ripe olives
1/2	cup chopped celery
1/3	cup shredded carrot
1/4	cup chopped onion
1	jar (2 ounces) sliced pimientos, drained
1	package (3 ounces) cream cheese, softened
4	teaspoons sour cream
10	to 15 crackers

1 For crust, in a bowl, combine the flour, baking powder and salt. Add milk and 1/4 cup oil; mix well. Shape into a ball; knead 10 times. On a lightly floured surface, roll into a 15-in. x 10-in. rectangle. Transfer to an ungreased 15-in. x 10-in. x 1-in. baking pan. Press onto the bottom and up the sides of pan. Prick with fork; brush with remaining oil. Bake at 425° for 12-14 minutes or until edges are lightly browned. Cool completely on a wire rack.

2 In a small mixing bowl, combine the cottage cheese, ranch dressing mix, mayonnaise and milk; spread over crust. Sprinkle with the cheese, broccoli, cauliflower, olives, celery, carrot, onion and pimientos.

3 For tombstones, in another small mixing bowl, beat cream cheese and sour cream until fluffy. Place mixture in a resealable plastic bag; cut a small hole in a corner of bag. Pipe "RIP" onto crackers. Insert into pizza. Refrigerate until serving.

Yield: 15 servings.

Costumes and Customs

Some think that the tradition of wearing costumes on this spooky holiday can be traced back hundreds of years to the Europeans and Celts. People feared the long, dark autumn nights and believed that ghosts came back from the dead on Halloween. To avoid being recognized by the ghosts, they wore masks and placed bowls of food outside their doors to keep the ghosts from entering their homes.

As Europeans came to America, they brought their customs with them, but the rigid beliefs of many of the settlers prevented the ideas of Halloween from becoming popular. As time went on, the autumnal celebrations of New England began to blend with the beliefs of the new immigrants. By the 1920s Halloween parades were popular, and by the 1950s, kids were trick-or-treating. Today, it's the second largest commercial holiday!

ham 'n' cheese spiders

Kendra Barclay, De Kalb, Illinois

These creepy sandwiches are sure to scare up some fun at Halloween time! Kids really enjoy eating the spider-shaped sandwiches.



1	tube (12 ounces) refrigerated flaky buttermilk biscuits, separated into 10 biscuits
1	tube (11 ounces) refrigerated breadsticks, separated into 12 breadsticks
1	cup chopped fully cooked ham
2	tablespoons finely chopped onion
2	tablespoons butter, softened
1-1/2	teaspoons prepared mustard
5	slices process American cheese
1	egg yolk
1	teaspoon water
2	tablespoons sliced ripe olives
1	tablespoon diced pimientos
1	teaspoon poppy seeds

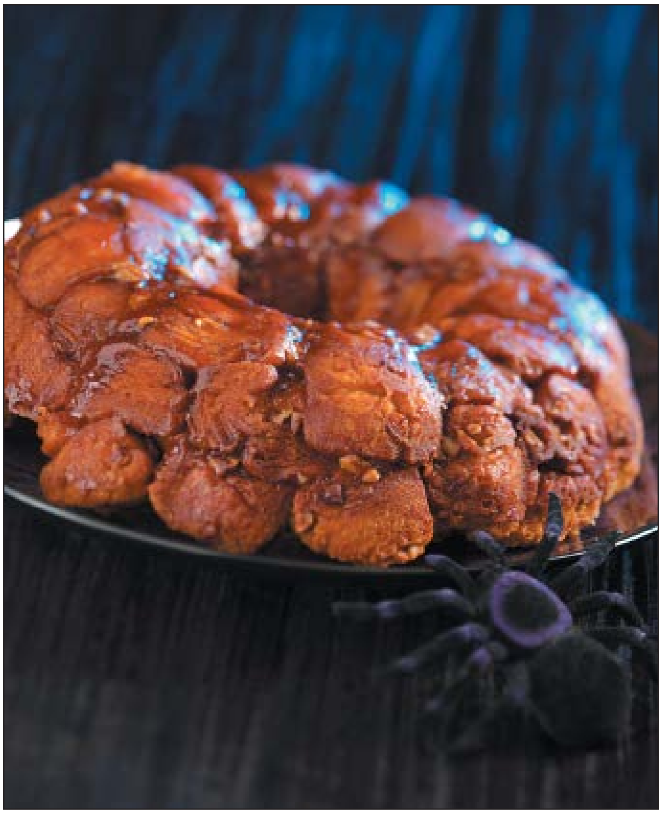
1 On two greased baking sheets, pat five biscuits into 3-1/2-in. circles. Cut one breadstick in half lengthwise, then in half widthwise, creating four strips. Repeat nine times (save remaining breadsticks for another use). Position eight strips of dough around each biscuit to resemble spider legs; twist and press lightly onto baking sheet. Tuck a 1/2-in. foil ball under each dough strip so it stands up in the center.

2 Combine the ham, onion, butter and mustard; spoon 3 tablespoons onto each biscuit circle. Fold cheese slices into quarters and place over ham mixture. Pat remaining biscuits into 4-in. circles; place over filling. Pinch edges to seal.

3 In a small bowl, beat egg yolk and water. Brush over tops of biscuits and breadsticks. On each spider, position two olive slices for eyes; place pimientos in center of olives. Sprinkle with poppy seeds. Bake at 375° for 15-20 minutes or until browned.

Yield: 5 sandwiches.

FUNNY BONE!
What do birds give out on Halloween night? Tweets.



monkey bread

Carol Allen, McLeansboro, Illinois

When my boys hear I'm planning to make Monkey Bread, they're eager to help. Both boys really enjoy helping me, and it seems to taste twice as good when they've helped fix it. It's one of our favorite snacks.

1	package (3-1/2 ounces) cook-and-serve butterscotch pudding mix
3/4	cup sugar
1	tablespoon ground cinnamon
1/2	cup finely chopped pecans, optional
1/2	cup butter, melted
3	tubes (10 ounces *each*) refrigerated biscuits

1. In a large resealable plastic bag, combine the pudding mix, sugar, cinnamon and pecans if desired. Pour the butter into a shallow bowl. Cut the biscuits into quarters. Dip several pieces into the butter, then place in bag and shake to coat.
2. Arrange in a greased 10-in. fluted tube pan. Repeat until all the biscuit pieces are coated. Bake at 350° for 30-35 minutes or until browned. Cool for 30 minutes before inverting onto a serving plate.

Yield: 10-12 servings.

mummies on a stick

Taste of Home Test Kitchen

These little hot dogs are all "wrapped-up" in Halloween fun. Kids especially enjoy them!



1	package (11 ounces) refrigerated breadsticks
10	Popsicle sticks
10	hot dogs
Prepared mustard	

1. Separate dough; roll 10 pieces into a 24-in. rope. Insert sticks into hot dogs. Starting at the stick end, wrap one dough rope around each hot dog, leaving 2 in. of the hot dog uncovered at the top for the mummy head.
2. Place mummies 1 in. apart on a greased baking sheet. Place remaining breadsticks on another baking sheet. Bake at 350° for 18-20 minutes. Add dots of mustard for eyes. Save leftover breadsticks for another use.

Yield: 10 servings.

FUNNY BONE!
What kind of streets do mummies live on? Dead ends.

sweet potato biscuits

Lauren McMann, Blairsville, Georgia

Fresh from the oven, these biscuits are a perfect complement to a hearty casserole or stew—yum!

1-1/2	cups self-rising flour
2	teaspoons brown sugar
1/3	cup shortening
1	egg
1/2	cup mashed cooked sweet potatoes (without added butter or milk)
2	tablespoons milk

1. In a bowl, combine the flour and brown sugar; cut in shortening until mixture resembles coarse crumbs. In another bowl, combine the egg, sweet potatoes and milk. Stir into crumb mixture just until moistened.
2. Turn onto a floured surface knead 10-12 times or until smooth. Roll dough to 1/2-in. thickness. Cut with a 2-1/2-in. biscuit cutter; place on an ungreased baking sheet.
3. Bake at 425° for 10-12 minutes or until bottoms are lightly browned. Serve warm.

Yield: 10 biscuits.



halloween tuna cheese melts

Bernadine Dirmeyer, Harpster, Ohio

Adult and little goblins alike are sure to enjoy these easy, cheesy sandwiches at your next Halloween party.

8	slices light rye bread
1/4	cup butter, softened
1	can (6 ounces) tuna, drained
1/2	cup sour cream
2	tablespoons mayonnaise
1/2	teaspoon garlic salt
4	slices process American cheese
1	thin slice green pepper

1. With a 2-in. pumpkin-shaped cookie cutter, cut a pumpkin from the center of four slices of bread (discard cutouts or save for another use). Butter one side of bread; place buttered side up on a greased baking sheet. Bake at 425° for 5-8 minutes or until lightly browned.
2. Butter one side of remaining solid slices of bread. In a bowl, combine the tuna, sour cream, mayonnaise and garlic salt. Spread over unbuttered side of solid bread; top with cheese. Place on baking sheet.
3. Place cutout bread slices over cheese; press down gently. Cut green pepper into small pieces; place on cheese for pumpkin stems. Bake 5-8 minutes longer or until golden brown.

Yield: 4 servings.



sweet 'n' savory snack treat

Betty Sitzman, Wray, Colorado

Serve this yummy Halloween mix in colorful snack cups, ice cream cones or in cellophane treat bags. You can use different colored M&M's for other festive parties.



3	cups *each* Wheat Chex; Rice Chex and miniature cheese crackers
1	cup fresh pumpkin seeds, washed and dried
1/4	cup butter
1-1/2	teaspoons seasoned salt
1-1/2	teaspoons Worcestershire sauce
1/4	teaspoon garlic powder
1/4	teaspoon hot pepper sauce
2	cups milk chocolate M&M's

1 In a large bowl, combine the cereal, crackers and pumpkin seeds. In a small saucepan, melt butter. Stir in the seasoned salt, Worcestershire sauce, garlic powder and hot pepper sauce. Drizzle over cereal mixture and toss to coat.

2 Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 250° for 1 hour, stirring every 15 minutes. Cool completely on a wire rack. Transfer to a large bowl; stir in M&M's. Store in an airtight container.

Yield: 11 cups.

shattered crystal ball

Taste of Home Test Kitchen

Kids love the sweet gelatin and whipped topping dessert from our home economists. Use different flavors of gelatin for color variety. The green and orange colors are perfect for Halloween.



2	packages (3 ounces *each*) lime gelatin
6	cups boiling water, *divided*
2	packages (3 ounces *each*) orange gelatin
2	envelopes unflavored gelatin
1/3	cup cold water
1-1/2	cups white grape juice
1	carton (12 ounces) frozen whipped topping, thawed

1 In a bowl, dissolve the lime gelatin in 3 cups boiling water. Pour into an 8-in. square dish coated with nonstick cooking spray. In another bowl, dissolve orange gelatin in remaining boiling water. Pour into another 8-in. square dish coated with nonstick cooking spray. Refrigerate for 4 hours or until very firm.

2 In a small saucepan, sprinkle unflavored gelatin over cold water; let stand for 1 minute. Add grape juice. Heat over low heat, stirring until gelatin is completely dissolved. Pour into a large bowl; refrigerate for 45 minutes or until slightly thickened. Fold in whipped topping.

3 Cut green gelatin into 1/2-in. cubes and orange gelatin into 1-in. cubes. Set aside 8-10 cubes of each color for garnish. Place 2 cups whipped topping mixture in a bowl; fold in remaining green cubes. Spread into a 13-in. x 9-in. x 2-in. dish coated with nonstick cooking spray. Fold remaining orange cubes into remaining whipped topping mixture; spread over bottom layer. Sprinkle with reserved green and orange gelatin cubes. Refrigerate for 2 hours or until set. Cut into squares.

Yield: 12-15 servings.

pumpkin bread

Joyce Jackson, Bridgetown, Nova Scotia

This is definitely a deliciously spicy, pumpkin-rich quick bread. I keep my freezer stocked with it.

1-1/2	cups sugar
1	cup canned pumpkin
1/2	cup *each* vegetable oil and water
2	eggs
1-2/3	cups all-purpose flour
1	teaspoon *each* baking soda and ground cinnamon
3/4	teaspoon salt
1/2	teaspoon *each* baking powder and ground nutmeg
1/4	teaspoon ground cloves
1/2	cup *each* chopped walnuts and raisins

1 In a large mixing bowl, combine sugar, pumpkin, oil, water and eggs; beat well. Combine dry ingredients; gradually add to pumpkin mixture and mix well. Stir in nuts and raisins.



2 Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350° for 65-70 minutes or until a toothpick comes out clean. Cool in pan 10 minutes before removing to a wire rack.

Yield: 1 loaf.

tex-mex dip with spooky tortilla chips

Mary Anne McWhirter, Pearland, Texas

These spooky ghost- or pumpkin-shaped chips, with a flavorful Tex-Mex dip, are perfect for Halloween.

20	flour tortillas (8 inches)
1/2	to 1 teaspoon seasoned salt
2	cans (9 ounces *each*) bean dip
3	medium ripe avocados, peeled
2	tablespoons lemon juice
1/2	teaspoon salt
1/4	teaspoon pepper
1	cup (8 ounces) sour cream
1/2	cup mayonnaise
1	envelope taco seasoning
2	cups (8 ounces) shredded cheddar cheese
1	cup sliced ripe olives
4	green onions, sliced
1	large tomato, seeded and chopped



1 Cut tortillas with a ghost- or pumpkin-shaped 3-1/2-in. cookie cutter. Place on baking sheets coated with nonstick cooking spray. Spritz tortillas with nonstick cooking spray; sprinkle with seasoned salt. Bake at 350° for 5-8 minutes or until edges just begin to brown. Remove to wire racks.

2 Spread bean dip onto a 12-in. serving plate. In a bowl, mash avocados with lemon juice, salt and pepper; spread over bean dip. Combine the sour cream, mayonnaise and taco seasoning; spread over avocado layer. Sprinkle with cheese, olives, onions and tomato.

Yield: about 9 cups dip and 5 dozen chips.

FUNNY BONE!
What does a mommy ghost say to her kids when they get in the car? "Fasten your sheet belts."

SWEET TREATS

What would the this spooky season be without sweets? It would be far less fun, that's for sure! Whether you're looking for a school treat or the perfect dessert for a party, you'll find the most creative recipes in these pages.



pumpkin cookie pops

Taste of Home Test Kitchen

These cookie pops from our very own home economists are a great way to liven up a Halloween party. Kids love them. Serve them standing upright in a bowl of candy (as shown at left), or place them flat on pieces of waxed paper all around your Halloween buffet.

1/2	cup butter, softened
3/4	cup packed brown sugar
1/2	cup sugar
1	egg
1	teaspoon vanilla extract
1	cup canned pumpkin
2-1/2	cups all-purpose flour
1	teaspoon baking powder
1	teaspoon baking soda
1	teaspoon ground cinnamon
30	Popsicle sticks
1/3	cup green gumdrops, quartered lengthwise

ICING:

4	cups confectioners' sugar
1/4	cup water

Orange and black paste *or* gel food coloring

1. In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. Beat in pumpkin. Combine the flour, baking powder, baking soda and cinnamon; gradually add to creamed mixture (dough will be soft).
2. Drop by rounded tablespoonfuls 2 in. apart onto greased or parchment paper-lined baking sheets. Insert Popsicle sticks into dough. Insert a gumdrop piece into the top of each for stem. Bake at 350° for 14-16 minutes or until set and lightly browned around the edges. Remove to wire racks to cool.
3. For icing, combine confectioners' sugar and water until smooth. Remove 1/2 cup to another bowl; cover and set aside. Stir orange food coloring into remaining icing. Spread or pipe over cookies. Let stand for 30 minutes or until icing is set and dry.
4. Stir black food coloring into reserved icing. Transfer to a heavy-duty resealable plastic bag; cut a small hole in a corner of bag. Pipe icing over cookies to create jack-o'-lantern faces.

Yield: 2-1/2 dozen.

Pumpkin Primer

Pumpkins, which are actually berries, are cousins to melons, cucumbers, squash and gourds. They're not always orange, either. Some varieties are white, blue or green! All pumpkins are native to Central America. They quickly became popular in Europe when explorers "discovered" them in the New World.

ghostly pirate cake

Taste of Home Test Kitchen

This moist white cake is a snap to prepare because it starts with a mix. Have fun decorating it—we sure did!



1	package (18-1/4 ounces) white cake mix
1/2	cup butter, softened
4-1/2	cups confectioners' sugar
5	tablespoons milk
1-1/2	teaspoons vanilla extract
3	red Fruit Roll-Ups, unrolled

Shredded coconut and black food coloring

Assorted candies of your choice: Fruit by the Foot fruit roll, M&M's, black licorice twists, caramels, plain chocolate bar, dark purple Gummi Life Saver, red-hot candy and gold candy coins

1. Prepare and bake cake according to package directions, using two greased 9-in. round baking pans. Cool for 10 minutes before removing from pans to cool completely. Cut two pieces from the lower edges of each cake, forming a pirate's head (save small pieces for another use).
2. For frosting, in a mixing bowl, beat butter until creamy. Gradually beat in the confectioners' sugar, milk and vanilla until smooth and fluffy. Place one cake on a serving platter. Spread with 1/2 cup frosting; top with second cake. Spread top and sides with remaining frosting.
3. For pirate's bandanna, place Fruit Roll-Ups over top edge of cake. Tint coconut with black food coloring; sprinkle over chin for goatee. Decorate pirate's features with assorted candies.

Yield: 10-12 servings.

bloodshot eyeballs

Taste of Home Test Kitchen

Your party guests will be surprised to find that these aren't eyeballs at all—they're peanut butter balls!

2	cups confectioners' sugar, *divided*
1/2	cup creamy peanut butter
3	tablespoons butter, softened
1/2	pound white candy coating
24	brown Reese's pieces *or* milk chocolate M&M's
1	tablespoon water
1/4	to 1/2 teaspoon red food coloring



1. In a small mixing bowl, combine 1 cup confectioners' sugar, peanut butter and butter. Shape into 1-in. balls; place on a waxed paper-lined pan. Chill for 30 minutes or until firm.
2. In a microwave-safe bowl, melt white candy coating; stir until smooth. Dip balls in coating and place on waxed paper. Immediately press a candy onto the top of each eyeball for pupil. Let stand for 30 minutes or until set.
3. In a small bowl, combine the water, food coloring and remaining confectioners' sugar. Transfer to a heavy-duty resealable plastic bag; cut a small hole in a corner of bag. Pipe wavy lines downward from pupil, creating the look of bloodshot eyes. Store in an airtight container.

Yield: 2 dozen.

FUNNY BONE!

How do witches keep their hair in place while flying? They use scare spray.

carnival caramel apples

Gail Prather, Bethel, Minnesota

With four kids, we celebrate Halloween in style around our house. These caramel apples are a tried-and-true favorite year after year.



1/2	cup butter, cubed
2	cups packed brown sugar
1	cup light corn syrup
Dash salt	
1	can (14 ounces) sweetened condensed milk
1	teaspoon vanilla extract
10	to 12 Popsicle sticks
10	to 12 medium tart apples, washed and dried
1	cup salted peanuts, chopped

1 In a large heavy saucepan, melt butter; add the brown sugar, corn syrup and salt. Cook and stir over medium heat until mixture comes to a boil, about 10-12 minutes. Stir in milk. Cook and stir until a candy thermometer reads 248° (firm-ball stage). Remove from the heat; stir in vanilla.

2 Insert Popsicle sticks into apples. Dip each apple into hot caramel mixture; turn to coat. Dip bottom of apples into peanuts. Set on greased waxed paper to cool.

Yield: 10-12 apples.

Editor's Note: We recommend that you test your candy thermometer before each use by bringing water to a boil; the thermometer should read 212°. Adjust your recipe temperature up or down based on your test.

chocolate skeleton cookies

Lisa Rupple, Keenesburg, Colorado

Put these cute treats out for your next ghost and goblin party and watch them disappear.



1	cup butter, softened
1	cup sugar
1/2	cup packed brown sugar
1	egg
1	teaspoon vanilla extract
2-3/4	cups all-purpose flour
1/2	cup baking cocoa
1	teaspoon baking soda
1-1/2	cups confectioners' sugar
2	tablespoons milk

1 In a large mixing bowl, cream butter and sugars until light and fluffy. Beat in egg and vanilla. Combine the flour, cocoa and baking soda; gradually add to creamed mixture. Cover and refrigerate for 1-2 hours or until easy to handle.

2 On a lightly floured surface, roll the dough to 1/8-in. thickness. Cut with a floured 3-in. gingerbread boy cookie cutter. Place on greased baking sheets.

3 Bake at 375° for 7-8 minutes or until set. Cool for 1 minute before removing from pans to wire racks to cool completely.

4 For icing, in a small bowl, combine confectioners' sugar and milk until smooth. Cut a small hole in the corner of a resealable plastic bag; fill with icing. Pipe skeleton bones on cookies.

Yield: 3 dozen.

Crazy for Cupcakes!

These little cakes are taking the party world by storm, so this Halloween, don't be caught behind the curve without any on your buffet. All of these treats start with easy-to-make cake mixes and canned frosting, and the home economists in our Test Kitchen made sure that the decorations are simple, too. Get the kids in on the fun by having them add cat whiskers, creepy tombstone "fingers" or even the wart on the witch's nose!



FUNNY BONE!
How can you predict the future on Halloween? Read the horror-scope.

tombstone cupcakes

1	package (18-1/4 ounces) cake mix of your choice
1/3	cup semisweet chocolate chips
24	Milano cookies
1	can (16 ounces) vanilla frosting
1/2	cup chocolate wafer crumbs
1	cup chow mein noodles
24	orange gumdrops
3	green gumdrops, cut into small pieces

1 Prepare and bake cake mix according to package directions for cupcakes; cool completely.

2 For tombstones, in the microwave, melt chocolate chips. Pipe "RIP" onto cookies; place on waxed paper to dry.

3 Frost cupcakes; sprinkle with chocolate wafer crumbs. Carefully insert tombstones into cupcakes. Arrange chow mein noodles to resemble fingers. Use gumdrops to make pumpkins; place in front of tombstones. **Yield**: 2 dozen.

scaredy-cat cupcakes

1	package (18-1/4 ounces) cake mix of your choice
1	can (16 ounces) vanilla frosting
Orange paste food coloring	
1	cup chow mein noodles
2	teaspoons sugar
2	teaspoons baking cocoa
48	nacho tortilla chips, broken
Assorted candies: green M&M's, miniature semisweet chocolate chips, black licorice twists and shoestring licorice	

1 Prepare and bake cake mix according to package directions for cupcakes; cool completely. Tint vanilla frosting orange. Using a star tip, pipe orange frosting onto cupcakes.

2 For whiskers, in a small bowl, combine the chow mein noodles, sugar and cocoa; set aside.

3 For cats' ears, insert nacho chips with pointed tips up. Use M&M's and miniature chocolate chips for eyes, pieces of licorice twists for noses and shoestring licorice for mouths. Arrange reserved chow mein noodles on cupcakes for whiskers. **Yield**: 2 dozen.

wicked witch cupcakes

1	package (18-1/4 ounces) cake mix of your choice
1-1/2	cups semisweet chocolate chips
1	tablespoon shortening
24	Bugles
24	chocolate wafers
1	cup chow mein noodles
2	teaspoons sugar
2	teaspoons baking cocoa
1	can (16 ounces) vanilla frosting
Green paste food coloring	
1/3	cup miniature marshmallows
Miniature chocolate chips	
Assorted candies: black licorice twists, black shoestring licorice and purple Nerds	

1 Prepare and bake cake mix according to package directions for cupcakes; cool completely.

2 For witches' hats, in a microwave-safe bowl, melt chocolate chips and shortening; stir until smooth. Dip a Bugle in chocolate, allowing excess to drip off. Position on a chocolate wafer, forming a witch's hat. Place on waxed paper to dry. Repeat with remaining chocolate, Bugles and wafers.

3 For hair, in a small bowl, combine the chow mein noodles, sugar and cocoa; set aside. Tint frosting green; frost cupcakes. Insert brim of witches' hats into cupcakes.

4 For eyes, cut miniature marshmallows in half and pinch slightly; attach miniature chocolate chips with frosting for pupils. Place on cupcakes. Add pieces of licorice twists for noses, shoestring licorice for mouths and Nerds for warts. Arrange reserved chow mein noodles on cupcakes for hair. **Yield**: 2 dozen.

Safety First

Teach your kids these smart practices and they'll have a fun and safe Trick-or-Treat. If possible, always use sidewalks to get from house to house and cross only at street corners. Visit only houses that have a porch light on. Never go into a stranger's house. Carry a flashlight to light the way and bring a watch, too. Be cautious of animals—they're often nervous because of all the commotion. Take masks off when crossing streets and walking from house to house, or better yet, wear face paint (see pages 74-81 for ideas). Say "Trick-or-Treat!" and don't forget to say "Thank you!"

Jack-o'-Lantern Origins

Today's jack-o'-lanterns are said to have their origins in Ireland, where people hollowed out turnips and beets and placed candles in them in an attempt to frighten bad spirits. Orange and black are the classic colors of Halloween. Orange represents the bounty of the fall harvest and black represents the darkness of death and the coming winter.



spider cupcakes

Janis Plourde, Smooth Rock Falls, Ontario

The cupcake batter and frosting contain orange flavors for a special, made-from-scratch taste.

6	tablespoons butter, softened
1	cup packed brown sugar
1	egg
1/2	cup unsweetened applesauce
1	teaspoon vanilla extract
1	teaspoon grated orange peel
1	cup all-purpose flour
1	teaspoon baking powder
1/2	teaspoon salt
1/4	teaspoon baking soda
1/2	cup chopped pecans

FROSTING:

1/4	cup butter, softened
2	cups confectioners' sugar
1-1/2	teaspoons grated orange peel
Orange paste food coloring	
2	to 4 teaspoons orange juice
1/2	cup chocolate frosting
Black shoestring licorice	
12	black gumdrops

1 In a small mixing bowl, cream butter and brown sugar until light and fluffy. Add egg; beat well. Beat in the applesauce, vanilla and orange peel. Combine the flour, baking powder, salt and baking soda; gradually add to the creamed mixture. Stir in pecans.

2 Fill paper-lined muffin cups half full. Bake at 350° for 20-25 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

3 For frosting, in a small mixing bowl, cream butter and confectioners' sugar. Add orange peel, food coloring and enough orange juice to achieve spreading consistency. Set aside 1/4 cup orange frosting. Frost cupcakes.

4 Transfer chocolate frosting to a heavy-duty resealable bag; cut a small hole in a corner of bag. Pipe a circle of chocolate in center of each cupcake. Pipe evenly spaced thin concentric circles about 1/4 in. apart. Beginning with the center circle, gently pull a toothpick through circles toward outer edge. Wipe toothpick clean. Repeat to complete web pattern.

5 Cut licorice into 2-in. pieces; press eight pieces into each gumdrop for legs. Place reserved orange frosting in a heavy-duty resealable bag; cut a small hole in a corner of the bag. Pipe eyes on each spider gumdrop. Position on cupcakes.

Yield: 1 dozen.

FUNNY BONE!
What's Dracula's favorite breed of dog? The bloodhound.

spiderweb brownies

Sandy Pichon, Slidell, Louisiana

To decorate these moist brownies for Halloween, I drizzle a chocolate spiderweb on the white icing.



- 3/4 cup butter, cubed
- 4 squares (1 ounce *each*) unsweetened chocolate
- 2 cups sugar
- 3 eggs, beaten
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 cup chopped pecans *or* walnuts
- 1 jar (7 ounces) marshmallow creme
- 1 square (1 ounce) semisweet chocolate

1. In a large saucepan over low heat, stir butter and unsweetened chocolate until melted. Remove from the heat; stir in sugar. Cool for 10 minutes. Whisk in eggs and vanilla. Stir in flour and nuts. Pour into a greased foil-lined 13-in. x 9-in. x 2-in. baking pan.
2. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean (do not overbake). Immediately drop marshmallow cream by spoonfuls over hot brownies; spread evenly. Cool on a wire rack.
3. Lift out of the pan; remove foil. For web decoration, melt semisweet chocolate and place in a small resealable plastic bag. Cut a small hole in one corner of the bag; drizzle chocolate over top in a spiderweb design. Cut into bars.

Yield: 2 dozen.

pumpkin-shaped rollouts

Margaret Hancock, Camp Verde, Arizona

These cookies have a bit of orange peel added. Yum!

- 2/3 cup shortening
- 3/4 cup sugar
- 1/2 to 1 teaspoon grated orange peel
- 1 egg
- 4 teaspoons milk
- 1/2 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1-1/2 teaspoons baking powder
- 1/4 teaspoon salt

FROSTING:

- 1/2 cup butter, softened
- 4 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon grated orange peel
- 2 to 4 tablespoons orange juice
- Green and orange food coloring

1. In a large mixing bowl, cream the shortening, sugar and orange peel until light and fluffy. Beat in the egg, milk and vanilla. Combine the flour, baking powder and salt; gradually add to the creamed mixture.



2. On a lightly floured surface, roll out to 1/4-in. thickness. Cut with 2-1/2-in. pumpkin cookie cutters dipped in flour. Place 1 in. apart on greased baking sheets. Bake at 375° for 6-8 minutes or until lightly browned. Remove to wire racks to cool.
3. In a small mixing bowl, combine the butter, confectioners' sugar, vanilla, orange peel and enough orange juice to achieve spreading consistency. Remove 1/2 cup frosting; tint green. Tint remaining frosting orange. Frost cookies with orange frosting; add leaves and vines with green frosting.

Yield: about 3-1/2 dozen.



magic wands

Renee Schwebach, Dumont, Minnesota

These fun and colorful magic wands don't take a magician to make. You can change the colors for any theme party, too!

- 1-1/2 cups vanilla *or* white chips
- 1 package (10 ounces) pretzel rods
- Colored candy stars *or* sprinkles
- Colored sugar *or* edible glitter

1. In a microwave, melt chips; stir until smooth. Dip each pretzel rod halfway into melted chips; shake off excess.
2. Sprinkle with candy stars and colored sugar. Place on a wire rack for 15 minutes or until set. Store in an airtight container.

Yield: 2 dozen.

halloween mini-cakes

Taste of Home Test Kitchen

These little cakes are sure to please everyone at your Halloween get-together. Make a double batch, though, because these one- (or two-) bite wonders are sure to be a hit!

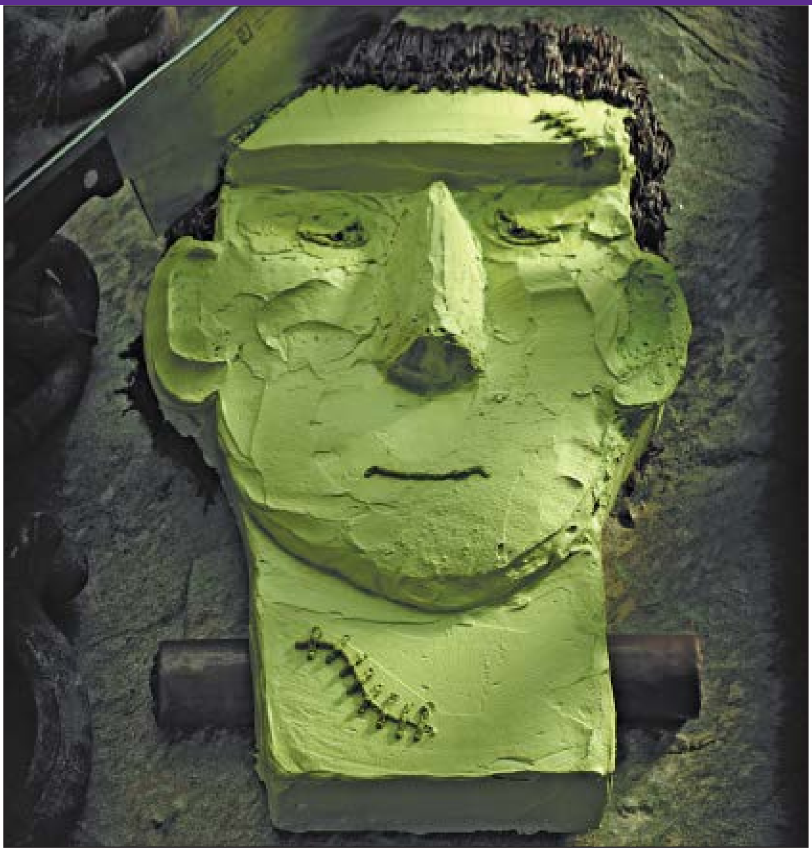
- 1 package (18-1/4 ounces) yellow cake mix
- 9 cups confectioners' sugar, *divided*
- 9 tablespoons milk, *divided*
- 4 tablespoons plus 1 teaspoon light corn syrup, *divided*
- Orange and black paste *or* gel food coloring

1. Grease two 13-in. x 9-in. x 2-in. baking pans; line with parchment paper and set aside. Prepare cake batter according to package directions. Pour into prepared pans.
2. Bake at 350° for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes. Using parchment paper, remove cakes from pans and invert onto wire racks; carefully peel off parchment paper. Cool completely. Cut one cake into pumpkin shapes and the second cake into ghost shapes using 3-in. cookie cutters dipped in confectioners' sugar. Carefully arrange individual cakes on wire racks over waxed paper.
3. For icing, in each of two large bowls, combine 4 cups confectioners' sugar, 4 tablespoons milk and 2 tablespoons corn syrup until smooth. Tint icing in one bowl orange. Place orange icing in a heavy-duty resealable plastic bag; cut a small hole in a corner of bag. Pipe over top of pumpkin shapes, allowing icing to drape over cake sides. Repeat with white icing and ghost cakes. Let stand for 30 minutes or until icing is set and dry.



4. In a small bowl, combine the remaining confectioners' sugar, milk and corn syrup. Tint black. Pipe faces onto pumpkin and ghost cakes.

Yield: 1-1/2 dozen.



frankenstein cake

Nancy Fresler, Kinde, Michigan

Convenience items like a cake mix and canned frosting make this clever dessert a breeze to prepare. It always elicits oohs and aahs at Halloween parties.

Frankenstein Fact

Mary Shelley spent the stormy summer of 1816 with her poet husband, Percy Byshe Shelley, and their friend, Lord Byron. Both men were already established poets. To pass the time, they came up with a contest—write a ghost story. Mary's story, inspired by a dream, won the contest and became the famous novel Frankenstein.

1	package (18-1/4 ounces) chocolate cake mix
1	package (8 ounces) cream cheese, softened
1/2	cup sour cream
1/2	cup sugar
1	egg
1/2	teaspoon vanilla extract
1	carton (8 ounces) frozen whipped topping, thawed
Moss green paste food coloring	
1	can (16 ounces) chocolate frosting
1	Swiss cake roll *or* Ho Ho

1 Prepare cake batter according to package directions. Pour into a greased and waxed paper-lined 13-in. x 9-in. x 2-in. baking pan. In a small mixing bowl, beat the cream cheese, sour cream, sugar, egg and vanilla until smooth. Drop by tablespoonfuls about 1 in. apart onto batter.

2 Bake at 350° for 40-45 minutes or until center is firm when lightly touched. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

3 To make Frankenstein, cut a piece of cake for the head (about 10 in. x 7-3/4 in.) and neck (about 2-1/2 in. x 4-1/2 in.). Cut two pieces for ears (about 2-3/4 in. x 1/2 in.). Save remaining cake for another use. Position head, neck and ears on a covered board.

4 Place 1/4 cup whipped topping in a small bowl; tint dark green with moss green food coloring. Cut a small hole in the corner of a small plastic bag; insert round pastry tip #3 and fill with tinted topping. Set aside.

5 Tint remaining whipped topping moss green. Frost face, neck and ears, building up areas for the forehead, nose and cheeks. With reserved dark green topping, pipe mouth, stitches on neck and forehead, and eyes with pupils.

6 Cut a hole in the corner of a pastry or plastic bag; insert pastry tip #233. Fill with chocolate frosting; pipe hair 1-1/4 in. from top of head to forehead and about 4 in. down sides of head. Cut cake roll in half widthwise; place on each side of neck for bolts. Store in the refrigerator.

Yield: 12-15 servings.

FUNNY BONE!
What do polite skeletons say before eating a meal? Bone appetit!

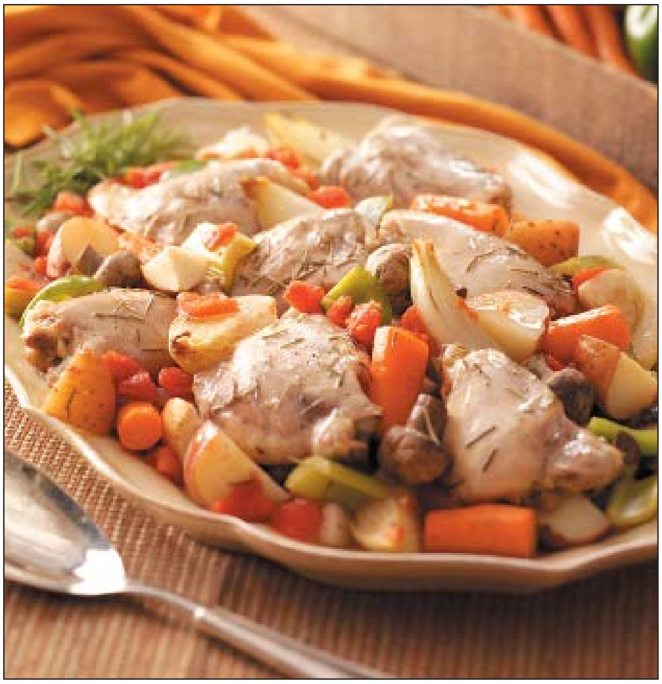
FALL FARE

When the weather cools and the bounty of the fall harvest is upon us, we crave hearty, warming comfort foods like these. Try one on your family when the autumn winds start to blow, and you'll be sure to win compliments.

harvest vegetable bake

Janet Weisser, Seattle, Washington

This delicious dish is packed with a large assortment of vegetables. Served with a green salad, it makes an excellent entree in the autumn months.



2-1/2	to 3 pounds skinless chicken thighs
2	bay leaves
4	small red potatoes, cut into 1-inch pieces
4	small onions, quartered
4	small carrots, cut into 2-inch pieces
2	celery ribs, cut into 2-inch pieces
2	small turnips, peeled and cut into 1-inch pieces
1	medium green pepper, cut into 1-inch pieces
12	small fresh mushrooms
2	teaspoons salt
1	teaspoon dried rosemary, crushed
1/2	teaspoon pepper
1	can (14-1/2 ounces) diced tomatoes, undrained

1 Place chicken in a greased 13-in. x 9-in. x 2-in. baking dish; add bay leaves. Top with the potatoes, onions, carrots, celery, turnips, green pepper and mushrooms. Sprinkle with salt, rosemary and pepper. Pour tomatoes over all.

2 Cover and bake at 375° for 1-1/2 hours or until chicken juices run clear and vegetables are tender. Discard bay leaves before serving.

Yield: 6-8 servings.

spiced pot roast

Loren Martin, Big Cabin, Oklahoma

Just pour these ingredients over your pot roast and let the slow cooker do the work. Herbs and spices give the beef an excellent taste. I often serve this roast over noodles or with mashed potatoes, using the juices as a gravy.

1	boneless beef chuck roast (2-1/2 pounds)
1	medium onion, chopped
1	can (14-1/2 ounces) diced tomatoes, undrained
1/4	cup white vinegar
3	tablespoons tomato puree
2	teaspoons Dijon mustard
1/2	teaspoon lemon juice
4-1/2	teaspoons poppy seeds
2	garlic cloves, minced
2-1/4	teaspoons sugar
1/2	teaspoon *each* ground ginger, salt and dried rosemary (crushed)
1/4	teaspoon *each* ground turmeric and cumin
1/4	teaspoon crushed red pepper flakes
1/8	teaspoon ground cloves
1	bay leaf

Hot cooked noodles

1 Place roast in a 3-qt. slow cooker. In a large bowl, combine the onion, tomatoes, vinegar, tomato puree, mustard, lemon juice and seasonings; pour over roast. Cover and cook on low for 8-9 hours or until meat is tender. Discard bay leaf. Thicken cooking juices if desired. Serve over noodles.



Yield: 6-8 servings.

turkey hash

Edna Hoffman, Hebron, Indiana

This mild-tasting dish comes highly recommended by my family, and it's a good use for leftover turkey, too.

1	medium onion, chopped
1/2	cup chopped green pepper
1/2	cup chopped sweet red pepper
2	tablespoons butter
6	cups diced cooked potatoes
2	cups cubed cooked turkey
1/2	teaspoon salt, optional
1/8	teaspoon cayenne pepper
1/8	teaspoon ground nutmeg

1 In a skillet, saute onion and peppers in butter until tender. Add the potatoes, turkey, salt if desired, cayenne and nutmeg. Cook and stir over low heat for 20 minutes or until lightly browned and heated through.

Yield: 8 servings.



golden harvest cookies

Florence Pope, Denver, Colorado

Folks may be skeptical when you tell them the ingredients in these cookies. But what a tantalizing treat for the taste buds! These unique cookies are just slightly sweet and great for fall.



2/3	cup butter, softened
1/3	cup packed brown sugar
1	egg
1	teaspoon vanilla extract
3/4	cup self-rising flour
1	teaspoon ground cinnamon
1/8	teaspoon ground cloves
1-1/2	cups quick-cooking oats
1	cup shredded carrots
1	cup (4 ounces) shredded cheddar cheese
1	cup chopped pecans
1/2	cup raisins

1 In a large mixing bowl, cream butter and brown sugar until light and fluffy. Beat in egg and vanilla. Combine the flour, cinnamon and cloves; gradually add to the creamed mixture. Stir in remaining ingredients.

2 Drop by heaping tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375° for 12-14 minutes or until golden brown. Remove to wire racks to cool. Store in the refrigerator.

Yield: 3-1/2 dozen.

FUNNY BONE!
What kind of music do mummies listen to? Wrap.

southwestern stew

Virginia Price, Cheyene, Wyoming

Slow-cooking allows the flavors in this recipe to blend beautifully. It's perfect for either before or after trick-or-treating.

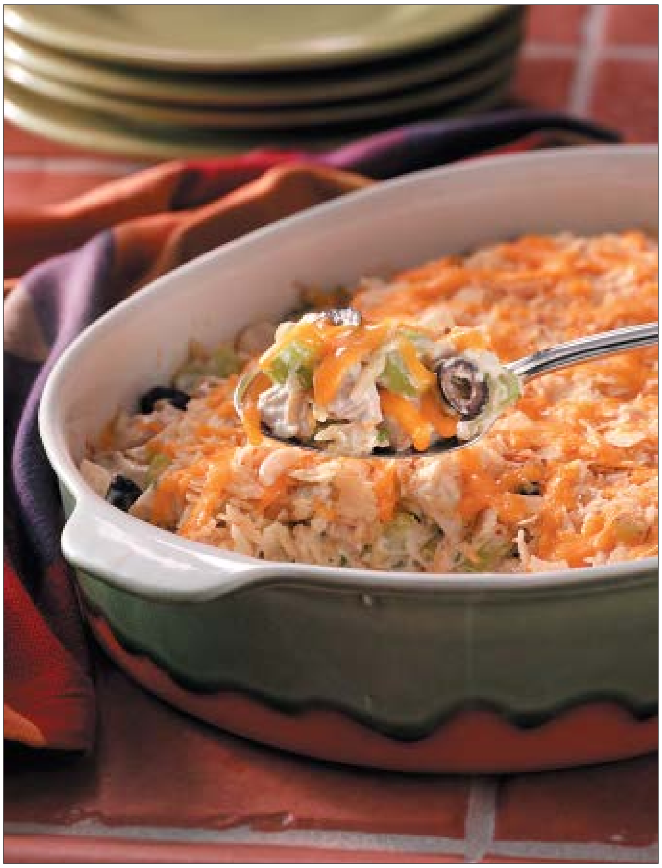
1-1/2	pounds boneless pork, cut into 1/2-inch cubes
2	tablespoons vegetable oil
1	medium onion, chopped
1	can (15-1/2 ounces) yellow hominy, drained
1	can (14-1/2 ounces) diced tomatoes, undrained
1	can (4 ounces) chopped green chilies
1/2	cup water
1/2	teaspoon chili powder
1/4	teaspoon garlic powder
1/4	teaspoon ground cumin
1/4	teaspoon salt
1/4	teaspoon pepper

1 In a large skillet over medium-high heat, brown pork in oil. Add onion and cook for 2 minutes or until tender.



2 Transfer to a 3-qt. slow cooker; add remaining ingredients. Cover and cook on high for 2 hours. Reduce heat to low and cook 4 hours longer.

Yield: 4-6 servings.



crowd chicken casserole

Marna Dunn, Bullhead City, Arizona

If you need to feed a big group, this is the answer! It's full of the creamy, ooey-gooey goodness that will hit the spot on a cool fall day. The potato chips add a kid-friendly crunch, too.

10	cups diced cooked chicken
10	cups chopped celery
2	cups slivered almonds
2	bunches green onions with tops, sliced
2	cans (4 ounces *each*) chopped green chilies
2	cans (2-1/4 ounces *each*) sliced ripe olives, drained
5	cups (20 ounces) shredded cheddar cheese, *divided*
2	cups mayonnaise
2	cups (16 ounces) sour cream
5	cups crushed potato chips

1 In a very large bowl, combine the first six ingredients; add 2 cups cheese. In a small bowl, mix mayonnaise and sour cream; add to chicken mixture and toss to coat.

2 Transfer to two greased 3-qt. baking dishes. Sprinkle with chips and remaining cheese. Bake, uncovered, at 350° for 20-25 minutes or until heated through.

Yield: 2 casseroles (12 servings each).



cheesy tortilla soup

LaVonda Owen, Marlow, Oklahoma

My daughter came up with this dish when trying to duplicate a soup she sampled at a restaurant. I always pass on to her the rave reviews whenever this is served.

- 1 envelope fajita marinade mix
- 4 boneless skinless chicken breast halves, diced
- 2 tablespoons vegetable oil
- 1/2 cup chopped onion
- 1/4 cup butter
- 1/3 cup all-purpose flour
- 2 cans (14-1/2 ounces *each*) chicken broth
- 1/3 cup canned diced tomatoes with chilies
- 1 cup cubed process cheese (Velveeta)
- 1-1/2 cups (6 ounces) shredded Monterey Jack cheese, *divided*
- 1-1/2 cups half-and-half cream
- Guacamole
- 1/2 cup shredded cheddar cheese
- Tortilla chips

1. Prepare fajita mix according to package directions; add chicken and marinate as directed. In a large skillet, cook chicken in oil until juices run clear; set aside.
2. In a large saucepan, cook onion in butter until tender. Stir in flour until blended. Gradually stir in broth. Bring to a boil. Cook and stir for 2 minutes until thickened and bubbly. Add tomatoes, process cheese and 1 cup Monterey Jack; cook and stir until cheese is melted. Stir in cream and chicken; heat through (do not boil). Spoon into bowls. Garnish with guacamole, cheddar cheese and remaining Monterey Jack cheese; add tortilla chips.

Yield: 8 servings (2 quarts).

sweet potato pineapple bake

Ruth Beers, Larkspur, Colorado

Pineapple turns this hearty casserole into a side dish with a tropical twist. It's sure to be a big hit during the holidays when served along with roasted poultry or a festive baked ham.



- 3 cups cooked mashed sweet potatoes
- 1/2 cup *each* sugar and milk
- 1/4 cup butter, melted
- 2 eggs, lightly beaten
- 1 teaspoon vanilla extract
- Dash salt

TOPPING:

- 1/4 cup *each* sugar and all-purpose flour
- 1 can (8 ounces) crushed pineapple, undrained
- 1/4 cup butter, melted
- 2 eggs

1. In a large bowl, combine the first seven ingredients. Pour into a lightly greased 9-in. square baking dish. Combine the topping ingredients; pour over potato mixture.
2. Bake, uncovered, at 350° for 45-50 minutes or until a knife inserted near the center comes out clean.

Yield: 8-10 servings.

apple pizza

Brenda Mowrey, Taylors, South Carolina

Pizza is a favorite at our house, so when I had some apples to use up, I started searching for an apple pizza recipe. I tailored this one to fit my family's tastes.

2-1/3	to 3 cups all-purpose flour
3	tablespoons sugar
1	package (1/4 ounce) active dry yeast
1/2	teaspoon salt
1/2	cup water
1/4	cup milk
1/4	cup butter, cubed

APPLE TOPPING:

4	cups sliced peeled Granny Smith apples
2	tablespoons butter
1/2	cup sugar
2	tablespoons all-purpose flour
1	teaspoon ground cinnamon

CHEESE TOPPING:

4	ounces cream cheese, softened
1/4	cup packed brown sugar
2	tablespoons caramel ice cream topping

STREUSEL:

2/3	cup all-purpose flour
1/3	cup sugar
1/4	cup cold butter

1. In a large mixing bowl, combine 1-1/2 cups flour, sugar, yeast and salt. In a saucepan, heat water, milk and butter to 120°-130°. Add to dry ingredients; beat for 2 minutes. Stir in enough remaining flour to form a firm dough. Turn onto a floured surface; cover and let rest for 15 minutes.
2. Meanwhile, in a large skillet, cook and stir apples in butter over medium heat for 2 minutes. Combine sugar, flour and cinnamon; stir into skillet. Cook 3 minutes longer. Reduce heat to low; cook, uncovered, for 4-6 minutes or until apples are tender, stirring frequently.
3. In a small mixing bowl, combine the cheese topping ingredients. For streusel, in a small bowl, combine flour and sugar; cut in butter until crumbly.
4. Pat dough onto a greased 14-in. pizza pan, building up edges slightly. Spread with cheese topping, then apple topping. Sprinkle with streusel. Bake at 375° for 20-25 minutes or until crust is golden brown. Serve warm or cold.

Yield: 10-12 servings.



FUNNY BONE!
Who won the skeleton beauty contest? No body.

Halloween Trivia

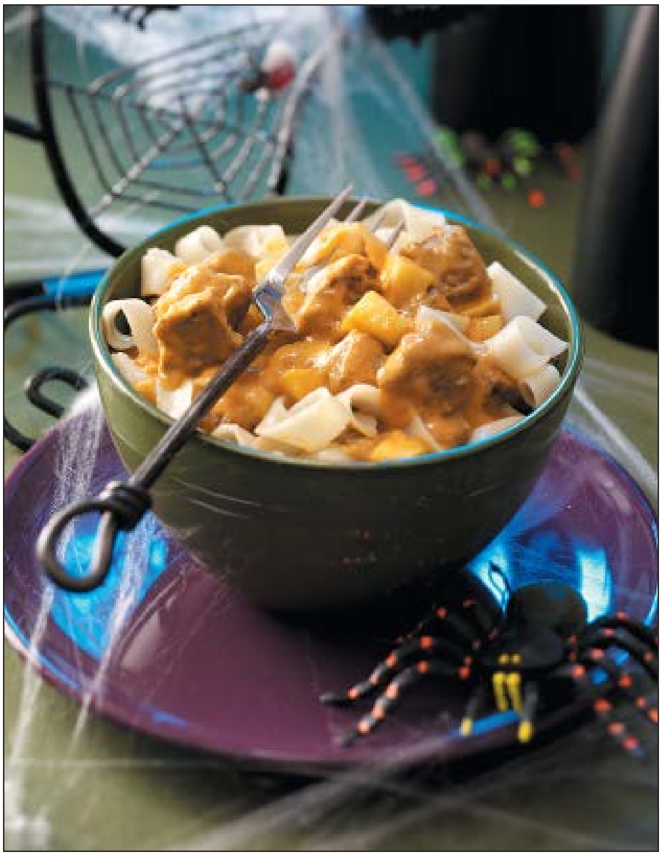
Here's some trivia to impress guests at your next Halloween party:

- *In 2005, Americans spent over $2.5 billion on Halloween decorations, costumes and candy. Wow!*
- *Snickers candy bars top the list of the most popular trick-or-treating candy.*
- *In one year, it is estimated that each American eats 26 pounds of candy, most of it around Halloween.*
- *The fear of Halloween is known as samhainophobia.*
- *Black cats, recognized today for being bad luck, were once thought of as the protectors of witches and guardians of their powers.*

curried lamb stew

Lorna Irving, Holberg, British Columbia

This is without a doubt the yummiest stew I've ever tasted. You can make it ahead and reheat before serving, so it's great for a get-together.



2	pounds lean lamb stew meat, cut into 3/4-inch cubes
4	teaspoons olive oil
1	medium onion, chopped
2	garlic cloves, minced
1	tablespoon curry powder
1	teaspoon salt
1/4	teaspoon pepper
1/8	teaspoon *each* ground coriander, cumin and cinnamon
1/8	teaspoon cayenne pepper
1/4	cup all-purpose flour
1-1/4	cups water
1	cup unsweetened pineapple juice
1	medium tart apple, peeled and chopped
1/4	cup tomato sauce
1/2	cup sour cream

Hot cooked noodles *or* rice, optional

1. In a Dutch oven, brown meat in oil in batches. Cook onion and garlic in drippings until onion is tender. Add the curry, salt, pepper, coriander, cumin, cinnamon and cayenne; cook and stir for 2 minutes. Sprinkle with flour; cook and stir for 2-3 minutes. Stir in the water, pineapple juice, apple and tomato sauce.
2. Return meat to Dutch oven. Bring to boil. Reduce heat; cover and simmer for 1 hour or until meat is tender. Remove from the heat. Stir in sour cream. Serve with noodles or rice if desired.

Yield: 6 servings.

FUNNY BONE!

How do young ghosts get to school? They take the ghoul bus.

crunch top ham and potato casserole

Nancy Schmidt, Delhi, California

Hash browns, ham and cheese are what make this a dish that's sure to satisfy. Serve your kids this hearty casserole before they head off trick-or-treating and you'll find that they'll eat a lot less candy!

2	pounds frozen Southern-style hash brown potatoes, thawed
2	cups cubed cooked ham
2	cups (16 ounces) sour cream
1-1/2	cups (6 ounces) shredded cheddar cheese
1	can (10-3/4 ounces) cream of chicken soup, undiluted
1/2	cup butter, melted
1/3	cup chopped green onions
1/2	teaspoon pepper

TOPPING:

2	cups crushed cornflakes
1/4	cup melted butter



1 In a bowl, combine the first eight ingredients. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Combine topping ingredients; sprinkle over top. Bake, uncovered, at 350° for 1 hour or until heated through.

Yield: 10 servings.

corny chili

Marlene Olson, Hoople, North Dakota

This is so delicious and simple that I had to share it. I'm sure busy moms will be just as happy as I am with the taste and time-saving convenience of this pleasant chili.



1	pound ground beef
1	small onion, chopped
1	can (16 ounces) kidney beans, rinsed and drained
2	cans (14-1/2 ounces *each*) diced tomatoes, undrained
1	can (11 ounces) whole kernel corn, drained
3/4	cup picante sauce
1	tablespoon chili powder
1/4	to 1/2 teaspoon garlic powder

Corn chips, sour cream and shredded cheddar cheese, optional

1 In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain.

2 Transfer to a 3-qt. slow cooker. Stir in the beans, tomatoes, corn, picante sauce, chili powder and garlic powder. Cover and cook on low for 3-4 hours or until heated through. Serve with corn chips, sour cream and cheese if desired.

Yield: 4-6 servings.

simple sausage ring

Jean Wilkins, Cabot, Arkansas

I received this recipe from our son, who fixed it for the family one Saturday morning. We were all pleased.

1	pound bulk pork sausage
2	tubes (12 ounces *each*) refrigerated biscuits
2	cups (8 ounces) shredded Monterey Jack cheese

1. In a skillet, cook sausage over medium heat until no longer pink; drain and set aside.
2. Flatten each biscuit to a 3-in. diameter. Press half of the biscuits onto the bottom and 2 in. up the sides of a greased 10-in. fluted tube pan. Spoon sausage over dough; sprinkle with cheese. Top with remaining biscuits.
3. Bake at 350° for 20-25 minutes or until golden brown. Let stand 10 minutes before inverting onto a serving plate.

Yield: 8-10 servings.



apple butter pumpkin pie

Edna Hoffman, Hebron, Indiana

The addition of apple butter gives this pumpkin pie a slightly fruity flavor for a special variation of the classic dessert.



3	eggs
1	cup canned pumpkin
1	cup apple butter
3/4	cup packed brown sugar
1	can (5 ounces) evaporated milk
1/3	cup milk
1	teaspoon vanilla extract
1/2	teaspoon salt
1/2	teaspoon ground cinnamon
1/8	teaspoon *each* ground ginger, cloves and nutmeg
1	unbaked pastry shell (9 inches)
	Whipped cream, optional

1. In a bowl, combine first seven ingredients. Whisk in the salt and spices until well blended. Pour into pastry shell.
2. Bake at 400° for 50-55 minutes or until a knife inserted near the center comes out clean. Cover edges loosely with foil during the last 20 minutes if necessary. Cool on wire rack. Garnish with whipped cream if desired. Refrigerate leftovers.

Yield: 6-8 servings.

caramel apple crisp

Michelle Brooks, Clarkston, Michigan

When my children and I make this scrumptious layered dessert at home, we use a variety of apples to give it a nice combination of flavors.



3	cups old-fashioned oats
2	cups all-purpose flour
1-1/2	cups packed brown sugar
1	teaspoon ground cinnamon
1	cup cold butter
8	cups thinly sliced peeled tart apples
1	package (14 ounces) caramels, halved
1	cup apple cider, *divided*

1 In a large bowl, combine the oats, flour, brown sugar and cinnamon; cut in butter until crumbly. Press half of the mixture into a greased 13-in. x 9-in. x 2-in. baking dish. Layer with half of the apples, caramels and 1 cup oat mixture. Repeat layers. Pour 1/2 cup cider over top.

2 Bake, uncovered, at 350° for 30 minutes. Drizzle with remaining cider; bake 15-20 minutes longer or until apples are tender.

Yield: 12-14 servings.



throw-together short ribs

Lamya Asiff, Delburne, Alberta

This recipe takes no time to prepare and results in the most delicious, fall-off-the-bone short ribs. The longer you cook them, the better they get! Serve them on a bed of rice.

1/3	cup water
1/4	cup tomato paste
3	tablespoons brown sugar
1	tablespoon prepared mustard
2	teaspoons seasoned salt
2	teaspoons cider vinegar
1	teaspoon Worcestershire sauce
1	teaspoon beef bouillon granules
2	pounds beef short ribs
1	small tomato, chopped
1	small onion, chopped
1	tablespoon cornstarch
1	tablespoon cold water

1 In a 3-qt. slow cooker, combine the first eight ingredients. Add the ribs, tomato and onion. Cover and cook on low for 4-5 hours or until meat is tender.

2 In a small bowl, combine cornstarch and cold water until smooth; gradually stir into cooking juices. Cover and cook for 10-15 minutes or until thickened.

Yield: 4-5 servings.

FUNNY BONE!
What do ghosts and goblins serve for dessert? Ice scream.

PARTIES

Want to throw a special Halloween bash this year? Whether you want to entertain the kids or adults (or both), there's a party plan for you. There are even menu suggestions, themed games and tips from the experts to make your spooky-season get-together unforgettable!



Haunted House Party

Pull out all the scary stops for kids of all ages. Turn your house into a mysterious place where anything can—and probably will—happen. This party is all about atmosphere. You don't need formal activities (kids often entertain themselves!), just a terrific environment for spooky fun.

WHAT YOU'LL NEED

For the most creative Halloween decor, look to our Crafts and Decorations chapter on pages 54-73 for lots of fun ideas, and also think in terms of the following:

Lighting:

You want things dark, but not so dark that people can't see and safety becomes an issue. Colored lights, black lights and creative use of spotlights can all be used to create the right mood.

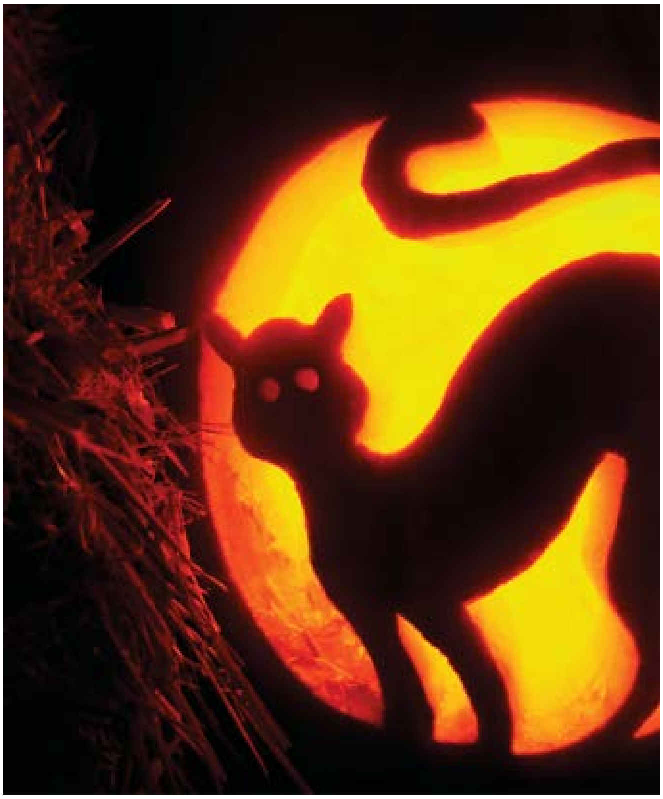
Surprises:

Follow some of these simple tricks to create smiles and chills.

- Fake bats hanging from the ceiling
- A Frankenstein sitting at the buffet table
- Spiderwebs and black cat cutouts on walls and windows
- White sheets draped over the furniture
- Funny signs and tombstones along the walls
- Ghostly (gray, off-white and black) helium balloons with plastic spiders tied to the end of the ribbon

Space:

While people are often hesitant to dance in public, the combination of costumes, crazy lighting and surprise music may loosen up even the shyest partygoer. So have a room for dancing and a room for sitting and relaxing as well. Yes, you want fun and commotion, but also places where people can escape for a bit to enjoy food and conversation.



For great invitation and party favor ideas, see pages 60-61.



PLAN AHEAD

Invitations should be both creative and detailed. Is it a costume party? Will there be prizes? Will there be dancing? Is a meal being served? Are children invited? Are your plans scary enough that you should offer a warning?

A day or two before the party, have a small pre-party in which you, family members and a few friends get your space ready. Make your crafts, set up your rooms, get food ready and test all the effects. You can pick up inexpensive prizes at a discount store.

For a truly haunted house, you need a few actors. Arrange to have some friends or family members take on particular roles at the party: Frankenstein (and of course, his bride), a mummy, a witch, a zombie and Count Dracula are some options. Help assemble their costumes, and coach them to stay in character throughout the first hour of the party. Their job: joke with guests, give simple scares, make funny noises and set the tone for fun.

Think through sound effects well in advance of the party. CDs are available of nothing but eerie sounds; there are also many collections of Halloween songs. A quick search on-line will reveal what's available. Do you want sound effects in different parts of the house? And if you plan on having dancing, what is the best soundtrack for your friends and family?

menu

Likely, you'll be serving food on a buffet. You want to keep it as simple and as fun as possible. Check out some of the recipes below to get the party started.

SNACKS & BEVERAGES

Hot Spiced Cider, p. 11
Hot 'n' Spicy Cranberry Dip, p. 12
Lime Fruit Slushies, p. 13
Mummy Man Cheese Spread, p. 14
Slow Cooker Mexican Dip, p. 15
Graveyard Veggie Pizza, p. 20

BUFFET MAIN DISHES & SIDES

Sweet and Sour Spareribs, p. 18
Sweet Potato Biscuits, p. 23
Turkey Hash, p. 38
Crowd Chicken Casserole, p. 39
Cheesy Tortilla Soup, p. 40

SWEET TREATS

Pumpkin Cookie Pops, p. 27
Carnival Caramel Apples, p. 29
Chocolate Skeleton Cookies, p. 29
Spider Cupcakes, p. 32
Halloween Mini Cakes, p. 34
Frankenstein Cake, p. 35

SET THE MOOD

Cut a coffin shape from a piece of plywood to use as the serving table top.

Write "Rest in Peace" on serving trays that look like cemetery slabs. Use witch cauldrons, skulls and other Halloween containers as serving pieces.

Make a gallery of ghouls (rent or borrow mannequins from a store or stuff clothing with newspaper): Frankenstein, Dracula, the Headless Horseman, a skeleton or a mummy are some ideas. Keep the lights low and take guests through the gallery while eerie music plays.

Ask guests to come as their favorite horror story character and have a prize for the scariest costume. Of course, they have to tell the story, too!

FUNNY BONE!
What is a vampire's favorite fruit? Neck-tarines.

Scavenger Hunt

In a treasure hunt, you hide the clues or prizes for people to find. A scavenger hunt is different. Each team (usually three to five people) gets a list of objects to gather, and it is up to them to locate the items.

PLAN AHEAD

Invitees need to know exactly what they are getting into well before they arrive at the party. Will they be hiking through the woods? Driving around town? Asking store clerks or waitresses embarrassing questions? Provide the appropriate details in your invitation.

Sometimes it's fun to let neighbors and even retailers into the fun. Arrange in advance for them to hold on to items, but to not give them to the hunters unless they answer a riddle or do something silly.

MAKE MEMORIES

Make it a photo or video scavenger hunt! Instead of gathering items, require a list of digital shots such as the team singing a song to a policeman or dancing through a restaurant; a stranger spelling "pumpernickel" or putting on a wig; the team standing under a sign with the word "black" in it; and so on. Give them the assignments 48 hours in advance and make the party a viewing party with a buffet dinner.

happy haunting

Here are examples of items to include in your scavenger hunt. Be careful in picking them; you want some that are easy to find and some that take ingenuity. Think through the methods people might use for finding the items, estimate the time it will take, and then add an hour to be safe. Better yet, do a dry run yourself! You don't want to find out that your hunt takes 6 hours instead of the 3 you had planned.

- ☐ AAA battery
- ☐ Acorn
- ☐ Apple
- ☐ Black fingernail polish
- ☐ Blood-red lipstick
- ☐ Broom
- ☐ Candy corn
- ☐ Golf ball
- ☐ Gourd
- ☐ Head of garlic
- ☐ Indian corn
- ☐ Lock of black, red or gray hair
- ☐ Map of the U.S.A.
- ☐ Miniature pumpkin
- ☐ Orange sock
- ☐ Pie tin
- ☐ Sewing needle
- ☐ Spider—real or fake
- ☐ Thread
- ☐ Today's newspaper
- ☐ Toothpick
- ☐ Tootsie Roll
- ☐ Whistle

WHAT YOU'LL NEED

Easy: a list of objects to gather. They can be themed or completely random. Make sure you have a copy of the item list, too. See below left for suggestions to get you started!

Get the permission of your neighbors, particularly if the scavenger hunt will be on foot. Let them know the types of things everyone will be searching for and discuss what limits and rules you intend to share.

You'll need a clear set of rules for participants. What are the boundaries of the search? The timetable? Of course, make it clear that stealing is NOT allowed under any circumstances; nor is driving unsafely or running through anyone's hedge or garden.

Don't forget food, drink, prizes and a place to relax when all the teams return.

PARTY IDEAS
FOR BIG KIDS

BE PREPARED

- Scare up witch cauldrons, skulls and other Halloween props as serving containers. Serve Roasted Pumpkin Seeds (p. 12) or Parmesan Party Mix (p. 15) in the creative containers.
- Freeze fake bugs in the ice cubes used for party drinks. Or make Magic Potion Punch (p. 7) or Shrunken Apple Heads in Citrus Cider (p. 13).
- Use Halloween cookie cutters, such as bats, cats or witches, to cut out sandwiches for the buffet. See Freaky Hand Sandwiches (p. 18).
- Collect all the black plates, cups and glasses that you can find for the party. They'll be readily available at party stores around Halloween.
- Prepare all the equipment and special items needed for the games with a few spares for emergencies. Make sure there are prizes!
- Emphasize costumes as well as games for the party. Have prizes for the most ghoulish, the wittiest, the most dazzling, the best couple's costume or the best group costume.

ARE KIDS COMING?

If you have a party that includes both adult guests and children, consider keeping the kids busy so the adults can enjoy themselves, too. Hire a teenage babysitter or two to entertain the kids in a separate room or somewhere on the outskirts of the party. The kids can do inexpensive Halloween crafts, cut and paste construction paper jack-o'-lanterns or scarecrows, play games (see p. 53) or just color in Halloween coloring books. The adults will thank you, and the kids will have a great time, too!

MONSTER PARTY. Decorate your yard and house with signs of a monster. Create huge footprints from the street to the front door. Some doormats are shaped like footprints, and you could use them to make the monster's path or cut the prints out of foam sheets. Set a place for him at the table with a giant place mat, a straight-sided glass vase as a drinking glass and a barbecue fork, butcher knife and large serving spoon for cutlery. His plate can be a large, round tray and his soup bowl, a tureen. Pipe a loud voice down from the attic or up from the basement. Have guests dress as monsters; the scariest gets a prize.

HALLOWEEN BARN DANCE. It's the right time of year for bales of straw for seats, pumpkins and corn stalks for decorations, and country music for getting your feet going. Join with friends to rent a hall and hire a trio of musicians and a caller to get the dancing started. With a caller, even beginners can twirl like pros. Serve cider, beer and chili and have a ball. Friends can bring appetizers, too.

DAY OF THE DEAD PARTY. This November 1 Mexican holiday honors the cycle of life and death. It welcomes deceased ancestors for a yearly visit and uses skeleton-shaped foods, not to scare the living but to celebrate the dead. Serve a mole—a chicken stew with chocolate, bread of the dead shaped like a skeleton, and spicy hot chocolate with cinnamon for a drink.

HAYRIDE PARTY. An increasing number of farms have gotten into the Halloween spirit by offering hayrides, cornfield mazes, pumpkin patches, even hay-bale courses for kids to ride tricycles through. Find a farm in your area that has autumn activities and have a great day with your children and their best friends.

6 Games for BIG Kids

1 **MUMMY WRAP.** Divide guests up in pairs; give each pair a roll of toilet paper. One team member will be the wrapper, the other will be the mummy. The first team to use up its roll wins. Or you can give each team two rolls of toilet paper and after the mummy is wrapped, he or she must wrap his partner.

2 **IDENTIFY WHAT YOU FEEL.** This is a favorite game from childhood but the big kids still like it. Line up five opaque plastic dishes and cover them all with a black cloth. Let each guest stick a hand in each dish, under the cloth so that the contents can't be seen, and try to guess what it really is. You can tell the guest that the first dish holds eyeballs (really peeled grapes) and see what he or she guesses. The second dish is said to hold brains (damp coarse sponge). The third is said to hold veins (cold, cooked spaghetti). The fourth is said to hold cut-off fingers (cocktail sausages) and the fifth to hold skin (pieces of a soft flour tortilla). The person who guesses the most actual contents wins.

3 **APPLE PASS.** Divide guests into teams and line each team up. The first in line for each team is given an apple under his or her chin. Without using any hands, the apple must be passed to under the second team member's chin and from that chin to the next until all the members of the team have held the apple. If the apple drops, it must start at the beginning again. The first team to successfully pass the apple down its row of members wins.

4 **BOBBING FOR APPLES.** This is probably the oldest Halloween game on record. Fill a large tub with cold water and set it on the ground or the floor of a porch. Float some clean, stemmed apples in the tub and invite guests to try to catch an apple with their teeth—no hands allowed. Anyone who gets an apple deserves a prize.

5 **DOUGHNUT RACE.** Divide guests into teams. Hang as many doughnuts as guests from a tree limb or a clothesline by string. Without using hands, each guest must catch and eat a doughnut. The first team to finish its doughnuts wins.

6 **WHAT AM I?** Pin or tape Halloween-themed pictures on each guest's back (without the guest seeing what it is). While others can only give yes or no answers, each guest must guess what he or she is.



6 Games for Young Children

1. **THE HANGING TREE.** In the original game, there were 12 red apples and 1 green apple to match a poem said while spinning the children around. For a small group of children, you don't need so many. Hang the apples by long strings from a tree branch (by twisting the strings you disguise where the green apple is). For each child's turn, blindfold him or her, untwist the apples, and set the youngster toward the branch. If he or she picks the green apple, he or she wins a prize (and the apple). Put up a new green apple and give another child a turn.

2. **PASS THE PUMPKIN.** Have one fewer small pumpkins than players. Sit youngsters in a circle. Play Halloween music while they pass the pumpkins around the circle. When the music stops, the player without a pumpkin is out, but he gets to take a pumpkin with him. The rest of the players continue to play until there is a winner, who will get a prize. Make Pumpkin Cookie Pops (p. 27) to set the mood.

3. **BALLOON SWEEP RELAY RACE.** Set up a course that zigzags across the yard or playroom. Use colored rope tied to stakes (or chairs) to mark it. Divide the guests into two teams. Give each team a small broom and a blown-up balloon. Each member of a team must sweep the balloon around the course and back before the next member goes. The team to have every member finish the course first wins.

4. **PIN THE TAIL ON THE BLACK CAT.** Hang up a large picture of a black Halloween cat without its tail. Give each guest a tail with a piece of sticky tape on its base. One by one, blindfold the guests, turn them around, and then set them off toward the cat picture and see where they put the tail. The guest who gets the tail closest to its rightful place wins. A Halloween ornament (pp. 56-57) makes a perfect prize.

5. **HALLOWEEN STORY GAME.** Include the beginning of a ghost story in your party invitations and ask each child to come to the party with an ending to tell. Hear all the endings and let the guests vote for the funniest, the weirdest and the spookiest, then hand out paper and markers and ask the kids to illustrate their stories. Give prizes for the most creative illustration, too.

6. **BUILD A SCARECROW.** Divide the guests into teams. Give each team a pile of old clothes (including hats), pillowcases for heads, newspapers for stuffing, ropes for tying, and markers for making faces. Give each team 15 minutes or 20 minutes to make a scarecrow. Give prizes for the silliest and the scariest and hang them outside or let the kids take them home as a special party favor.

PREPARE FOR A KIDS PARTY

- Send invitations that are colorful and enticing for the kids, but that also give thorough details to the parents. Make it clear if it is to be a costume party; whether kids need sneakers; whether a full meal, snacks or cake will be served; and if kids need to bring anything, like a gift or a trick-or-treat bag.
- Figure out a short parade route for the guests when all have arrived so that they—and you—can appreciate their costumes.
- Plan the games for outdoors if the weather is nice, but have a backup plan for the playroom or some other part of the house if the weather fades.
- To keep things happy, try to keep the number of guests fewer than the years in your child's age.
- Substitute craft projects for some of the games, such as painting small pumpkins with acrylics or decorating inexpensive masks with feathers, sequins, glitter and other notions.
- Have a teacher or performer come in costume and read a short ghost story. Check your local library for likely candidates.
- Don't plan to do everything yourself. Enlist a spouse or family friend or hire some older children to help.

CRAFTS & DECOR

Here, you'll find new takes on the classic Halloween crafts, like far-out jack-o'-lanterns and unique candy wrappers, but you'll also find creative twists on the traditional, like Halloween ornaments. Enjoy this spooky season making these simple, attractive, BOO-rific crafts.



Halloween Ornaments

Christmas isn't the only holiday you can use ornaments! Hang these from your mantel, in front of a window, or even from a coffee-mug rack!

BASIC SUPPLIES

- Cardboard form *or* circle cut out from thick cardboard
- Pencil
- White paper
- Scissors
- White glue
- Large needle *or* compass point
- Liquid beads (beads floating in a glue-like gel medium) *or* microbeads (tiny plastic beads) and tacky glue in colors of your choice, see options for individual ornaments
- Glittery string or thread





Pumpkin Ornament

EXTRA SUPPLIES:

- Black craft paint
- Orange liquid beads or microbeads
- Small, star-shaped stickers (we used glow-in-the-dark ones)

1 To make a form, cut a circle shape out of thick cardboard. Paint it black.

2 Using a pencil, draw a pumpkin face onto a piece of paper at a size that will fit your ornament form. Cut it out and glue it to the form.

3 Use a large needle or compass point to punch small hole at the top of the form. Thread the glittery string through the hole, estimate how much room you'll need for hanging and tie ends in a secure knot or bow.

4 If using liquid beads, apply them to the pumpkin. Use different colors to depict the carved areas of the pumpkin. If using microbeads, coat the pumpkin area with tacky glue and pour orange microbeads onto the glue. Carefully apply tacky glue to carved areas. Slowly add dark microbeads to these areas, taking care to avoid dropping beads onto orange sections. Gently tap off excess beads after the glue has dried.

5 Add stickers to the border if desired. We used glow-in-the-dark stickers for extra fun!

Spooky Witch Ornament

EXTRA SUPPLIES:

- Colored construction paper of your choice
- Liquid beads or microbeads in colors of your choice

1 Follow step #1 from Pumpkin Ornament.

2 Photocopy a drawing of a witch, ghost, skull-and-crossbones or any other Halloween image on colored paper at a size that will fit your ornament. (We copied our pumpkin carving template for the witch from page 67.) Cut it out. Glue it to the form.

3 Follow step #3 from Pumpkin Ornament.

4 If using liquid beads, apply them to the background around image. If using microbeads, coat the background area with tacky glue and pour microbeads onto the glue. Gently tap off excess beads after the glue has dried.

Spider Ornament

EXTRA SUPPLIES:

Orange and black craft paint
Two oval-shaped gemstones
White glossy *or* 3-D paint
Orange glitter glue



1 Follow steps #1 and #3 from Pumpkin Ornament, but do not paint black.

2 Paint the entire surface of cardboard form with orange paint. When it's dry, use a pencil to draw the spider and its web.

3 Use black paint to fill in the spider and legs. When it's dry, add tacky glue to the back of gemstones and position them on the spider.

4 Trace over the webbing lines with white paint. Add dots of glitter glue to intersections of the webbing and to spider legs.

Bat Ornament

EXTRA SUPPLIES:

Round gemstone
Liquid beads *or* microbeads in colors of your choice
Palette knife *or* flexible plastic knife
Sequins in colors of your choice
Orange and white craft paint
Glitter glue in colors of your choice

1 Follow steps #1 and #3 from Pumpkin Ornament, but do not paint black.

2 Using a pencil, draw an outline of a bat and moon (the same size as gemstone).

3 If using liquid beads, apply them directly to the background areas using a palette or plastic knife. If using microbeads, coat background area with tacky glue and pour microbeads onto the glue. Gently tap off excess beads after a few minutes.

4 Fill in the bat shape with tacky glue. Stack sequins into glue, beginning at the bottom of the wing and working upward.

5 Add two orange dots with orange paint for eyes. Allow to dry.

6 Glue gemstone into moon outline.

7 Use a dry brush and white paint to lightly apply highlights to ridges of the wings. Outline the bat figure and moon with glitter glue. Let dry.

Too Much Candy?

Awww…we all know Halloween candy isn't the best food for kids. Here are some inexpensive alternatives that will entertain the kids and preserve their teeth, too. Ration the amount of candy the kids are allowed to eat and let them play with these items instead. Or, better yet, hand out these novelties instead of candy to trick-or-treaters! Most are readily available at party or discount stores during the Halloween season.

- *Halloween-themed stickers, pencils, coin purses and coloring books*
- *Plastic skull or bat rings or other gothic jewelry*
- *Plastic vampire teeth*
- *Beaded necklaces or temporary tattoos*
- *Halloween window decals or bookmarks*
- *Homemade photo frames*
- *Crazy straws in orange and black*

Paper-Wrapped Vase

Top off your spooky decor with a few of these fun vases. They're easy to make, and you probably have the materials on hand.



1	12-inch x 12-inch piece of scrapbook *or* parchment paper
1	cylinder vase
	Halloween stamps *or* motifs
	Double-stick tape
	Ribbon
	Tea light *or* plumber's candle
	Shallow bowl
	Colored popcorn *or* Indian corn

1. Trim a 12-inch x 12-inch piece of scrapbook or parchment paper as needed to fit the outside of a clear glass cylinder vase.
2. Stamp or paste Halloween motifs around the top edge of the parchment paper as shown in photo.
3. Wrap the paper around a clear glass cylinder vase with the design at the top and secure it with double-stick tape.
4. Tie a coordinating narrow ribbon around the vase below stamped area.
5. Place a tea light or plumber's candle inside the vase.
6. Stand the vase in a shallow bowl filled with colored popcorn or Indian corn.

Halloween Movie Night

Grab the kids, turn off the lights, get into the Halloween spirit, but (thankfully) don't scare them out of their wits! Here is a collection of recommended Halloween and fantasy movies that will enhance the mood of the spooky season but won't give the kids nightmares.

For very young children:

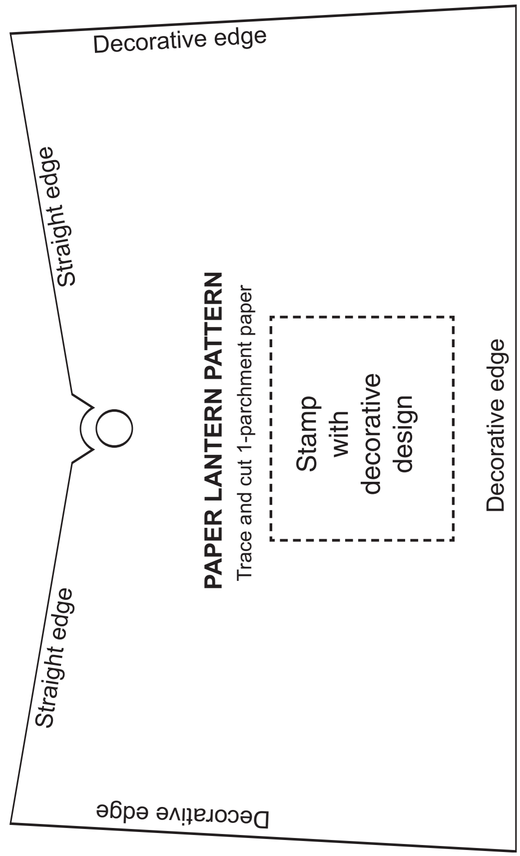
- *Bedknobs and Broomsticks (1971—an oldie but a goodie)*
- *It's the Great Pumpkin, Charlie Brown (1966—the classic Halloween story)*
- *Mickey's House of Villains (2002)*
- *Pooh's Heffalump Halloween Movie (2005)*

For school-age children:

- *Scary Godmother Halloween Spooktacular (2003)*
- *The Corpse Bride (2005)*
- *The Nightmare Before Christmas (1993)*
- *The Simpson Trick or Treehouse (2000)*
- *Worst Witch: A Mean Halloween (2001)*

String of Paper Lanterns

Scare up some ambience at your next Halloween party with these lanterns. You can use any stamp design you'd like. Leave them up all season—they're so cute and fun!



Parchment paper

Decorative edge scissors

Straight-edge scissors

1/4-inch round paper punch

Halloween stamps *or* motifs

String of orange mini-lights

Double-stick tape

1. For each lantern, trace pattern at right onto parchment paper.
2. Use decorative-edge scissors and straight-edge scissors to cut out lantern from parchment paper as shown.
3. Use a 1⁄4-inch round paper punch or a straight-edge scissors to cut out a small circle where shown on pattern.
4. Stamp a Halloween design onto the cutout.
5. Wrap paper lantern around an orange mini-light, overlapping the straight edges. Use double-stick tape to hold the overlapped edges together.



Halloween Party Invitations

Here at Taste of Home, we all like to get in on crafting fun. Our dedicated Vice President, Executive Editor/Special Interest Publications, Heidi Reuter Lloyd, shares some of her creative, spooky-season party invitations, candy wrappers and scrapbook ideas on the next few pages.

Purchase a set of invitation stamps that contains a "You're Invited" stamp plus a second stamp that includes the date, time, place and occasion. You can use your computer instead of stamps to write the words. A black cat or bat stamp can be substituted for the spider. A patterned ribbon is an inexpensive way to add fun to the card.

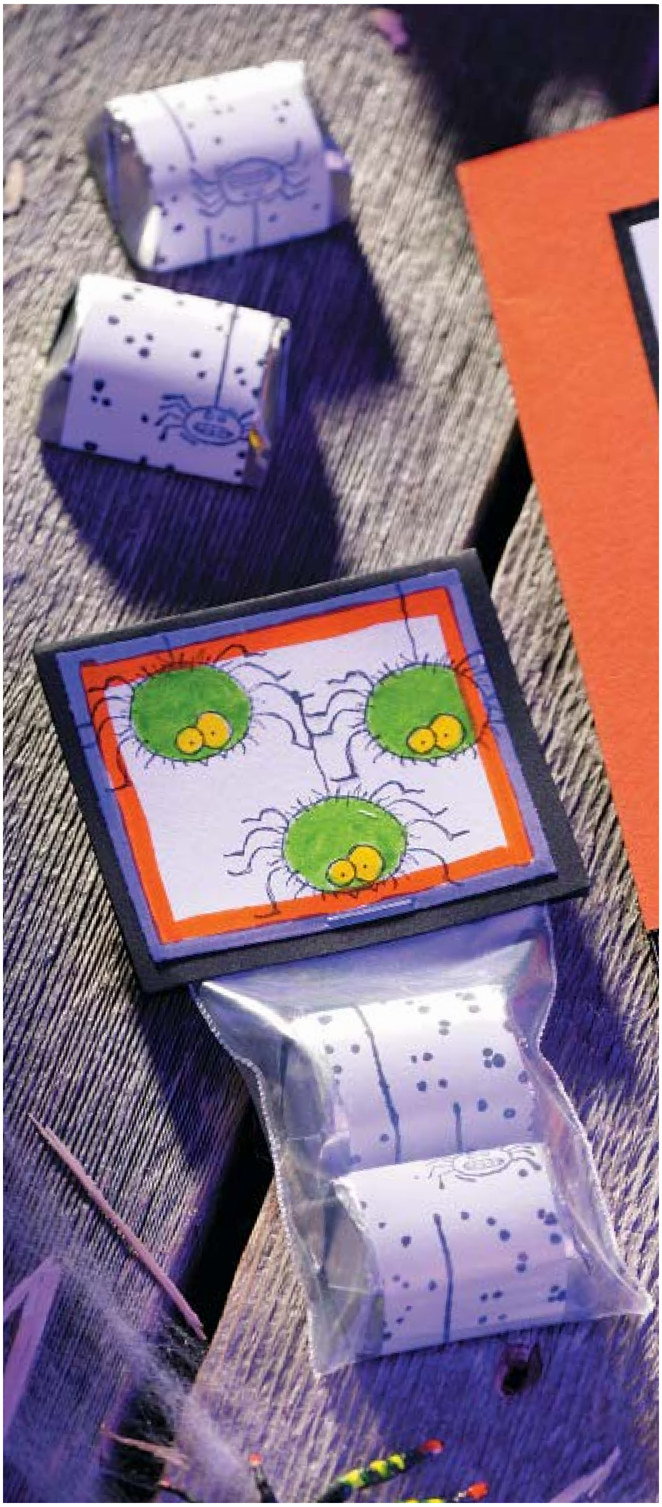
9	sheets of 8-1/2 x 11-inch orange cardstock
18	pieces of 2-1/2 x 2-1/2-inch white cardstock
18	pieces of 2-3/4 x 2-3/4-inch black cardstock
1	spider stamp
1	black dye-based ink pad
1	set of invitation stamps
6-1/2	feet of thin decorative black ribbon, cut into 18 segments, 4-1/4 inches long *each*
Double-sided tape *or* Mono-Adhesive	

1. Cut each piece of orange cardstock in half lengthwise, creating 18 pieces of 8-1/2 x 5-1/2 inches.
2. Fold each piece in half.
3. Stamp one spider on each piece of white cardstock.
4. Adhere white cardstock to black cardstock.
5. Adhere black cardstock to front of card.
6. Stamp "You're Invited" below spider.
7. Adhere black ribbon below "You're Invited" stamp.
8. Stamp inside of card with a single stamp that includes a line for the date, time, place and occasion.



Spider-Wrapped Candy

These easy treats are fun to hand out at classroom parties or to trick-or-treaters. For the simplest version, do black stamping on white paper (shown below left). To dress them up with color, use magic markers to fill in the spider's eyes and body, then create eye-catching borders with contrasting Halloween colors.



60 mini chocolate bars, such as Hershey Nuggets

2 sheets of 30 plain white 1 x 2-5/8-inch address labels

30 clear 2 x 3-3/4-inch plastic craft bags

White cardstock cut into 30 pieces of 1-7/8 x 2-1/4 inches

Black cardstock cut into 30 pieces of 2-1/2 x 4-1/4 inches

1 small spider rubber stamp

1 large spider rubber stamp

1 black dye-based ink pad

Double-sided tape *or* Mono-Adhesive

Stapler

Yellow, orange, purple and green markers, optional

1. With black ink, stamp small spiders lengthwise on white labels.
2. Remove outer wrapper from candy bars and replace with stamped labels.
3. Place two candy bars in each mini bag.
4. With black ink, stamp 3 large spiders on each piece of white cardstock.
5. Fold each piece of black cardstock in half.
6. Center white cardstock on black and adhere, with fold at top.
7. Place black cardstock around plastic bag and staple at bottom to hold.
8. If desired, use markers to color in spiders and/or add colored borders to edge of white cardstock.

FUNNY BONE!
Why was the skeleton afraid to cross the road? It didn't have the guts.

Halloween Scrapbook Page

To make a scrapbook page quickly, buy a group of Halloween images and a phrase or two at a craft store. Although this design features a stamped spider and bat, you could easily use another image or two from the self-adhesive Halloween grouping instead.

2	sheets of 8-1/2 x 11-inch orange cardstock
1	sheet of 8-1/2 x 11-inch white cardstock
1	scrap piece of black cardstock
8	black self-adhesive photo corners
2	Halloween snapshots
1	set of Halloween self-adhesive words & images
Spider and bat stamps, optional	
1	black dye-based ink pad, optional
8-1/2	inch segment of decorative black ribbon
Double-sided tape *or* Mono-Adhesive	

1 Tear white cardstock across top quarter for ragged-edge effect. Adhere smaller white piece to orange cardstock. Save larger white piece for another use.

2 Choose a headline from self-adhesive Halloween grouping and place on page.

3 Using a computer, write a caption and print it on orange cardstock. Trim around the caption, forming a rectangle.

4 Cut a piece of black cardstock that is 1/4-inch bigger than the caption rectangle on all sides.

5 Adhere caption to black cardstock.

6 Adhere decorative ribbon to bottom quarter of page.

7 Position photos on page. Adhere photo corners where needed.

8 Adhere caption rectangle to page.

9 Add art elements from Halloween grouping or stamp spider and bat.



10 Candle Safety Tips

1. Never leave a burning candle unattended or even out of your line of sight.
2. Never place a burning candle on or near anything that can catch fire or where it can be knocked over.
3. Keep burning candles out of the reach of children and pets.
4. Use sturdy fireproof holders and containers made specifically for candles.
5. Trim the wick to 1/4 inch before each use. Extinguish and trim a flickering or high-flaming candle.
6. Burn candles in a well-ventilated room but away from drafts, vents and fans.
7. Don't touch or move a burning candle.
8. Stop using a candle when 2 inches of wax remains (1/2 inch in a container).
9. Keep matches, wick trimmings and debris out of the candle wax.
10. Never use a candle as a night-light.





FUNNY BONE!
What does a ghost get when he falls and scrapes his knee? A boo-boo.

Autumn Wreath

If you thought wreaths were only for winter holidays, think again. You can make a wreath that celebrates almost any holiday or season, and Halloween is no exception. And if you don't care for elaborate decorations, don't have the time to make them or don't have the space to display them, hanging a Halloween-themed wreath on the door is a subtle and elegant way to pay tribute to the holiday. In the wreath design here, various brightly colored items stand out in contrast to the traditional leaves and nuts of autumn. You can find the supplies you need to make a wreath at your local craft store.





WHAT YOU'LL NEED

- Dried oak, bay *or* other leaves
- Dried salal leaves
- Thin pliable wire
- Vine wreath base
- Hot glue gun and glue sticks
- Small pinecones
- Acorns, hazelnuts *or* other nuts on wires*
- Poppy seed heads
- Tiny plastic pumpkins and other Halloween-themed items

Drying the leaves

Air-dry the oak, bay and other leaves following these steps:

1. Sort the leaves into small bunches and remove any excess foliage from the lower stems.
2. In a dry, warm, dark and airy place, either stand the branches upright in an empty container or secure the ends of the stems with string and suspend them upside down. Let them dry for a week or so; the time will depend on the size and moisture content of the individual pieces.

Making the wreath

1. Attach a length of wire across the back of the wreath base so that you can hang the wreath on a hook like a picture.
2. Start by filling in the background. Push small branches of salal leaves into the base. Intersperse them with oak and bay leaves. Make sure that the top and sides are covered and that the base is concealed. Allow some branches to hang into the center of the circle and some to overhang the outside edge. Once you are happy with the arrangement, glue the leaves into place using the hot glue gun.
3. Glue small groups of pinecones and Halloween items randomly around the wreath. If some of the Halloween items are too awkwardly shaped to glue, secure them with wire in the next step. Make sure that some of the groups are toward the inner side, some are on top, and some are toward the outer edge. Be sure to glue the pinecones and Halloween items to the base, not to the leaves. Turn the wreath as you work to ensure a balanced result.
4. Place groups of wired nuts close to the cones and fix them in place by pushing the wires through the vine base and twisting the wire around the vine at the back. Arrange the poppy seed heads, fanning them out around the cone groups, and when you are pleased with the result, glue them into place. Let the glue dry and hang on your door.

*To wire a nut, stand the nut on end in play clay and drill a small hole using a drill with a fine bit. Push a short length of thin wire through the hole.

FUNNY BONE!
What do you get when you divide the circumference of a jack-o'-lantern by its diameter? Pumpkin pi.

10 Tips for Perfect Jack-o'-Lanterns

1. Never carry your pumpkin by the stem. It's part of the visual allure, and if it snaps, it can accelerate the pumpkin's rotting. Always carry the pumpkin from the bottom.

2. Store your uncut pumpkin in a cool, dry place. Once pumpkins ripen, they will deteriorate fast—heat and light speed up the process.

3. Wash the exterior of the pumpkin before carving. Use a solution of 1 gallon water and 1 teaspoon chlorine bleach. This will help prevent mold.

4. Draw your pattern on paper or use a pumpkin-carving template. (See pages 67-71 for ideas.) This is easier and cleaner than drawing right on the pumpkin and makes revisions a snap.

5. To transfer a template to the pumpkin, enlarge it, cut it out and adhere it to the pumpkin with masking tape. Then either use pin-pricks to mark the shapes and lines on the pumpkin or use a craft or utility knife and cut through the design to score it on the surface.

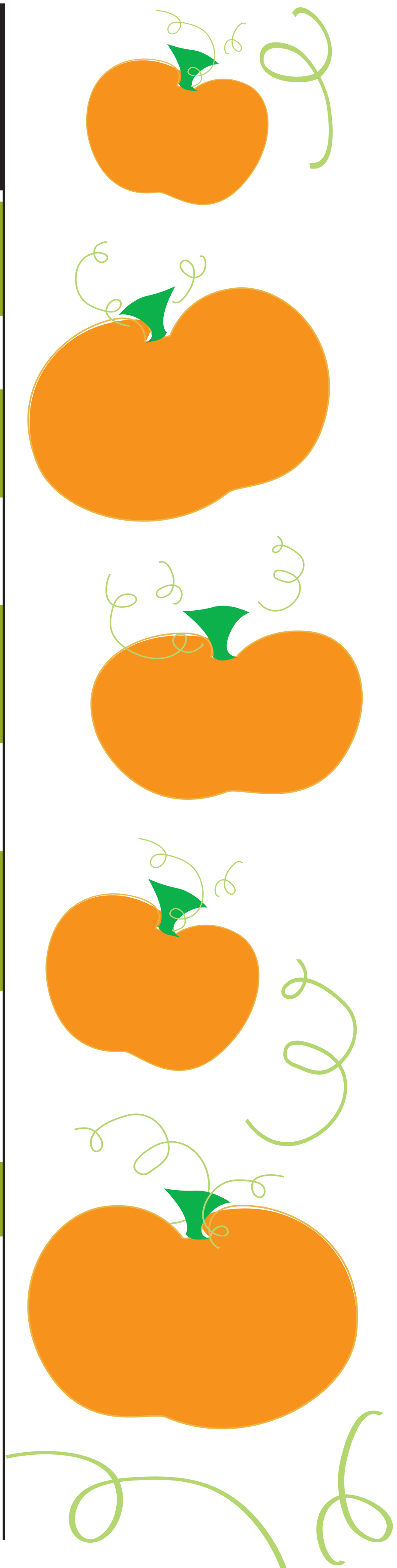
6. Don't just think of face designs. Moons, stars, cats and witches are all fun and easy to do. You can even use a drill to make patterned light holes.

7. Consider buying a pumpkin-carving kit. Often they can be found for just a few dollars. Kits usually contain small scoops and serrated saws that aren't commonly found in the typical toolbox. They're great for detailed carving work.

8. When cutting out your shapes, always use a sawing motion. Go slowly and gently. A small serrated saw is best for the detail work. Never try to forcefully cut your pumpkin with a straight-edge razor—you'll damage the pumpkin, hurt the knife and possibly cut yourself!

9. The more pumpkins in your display, the better. Four or five small pumpkins have much more visual impact than one large one.

10. If scraping out a pumpkin is too much hassle for you, consider buying a hollow acrylic or craft pumpkin. These are becoming increasingly popular, thanks to their realistic appearance and their ease in carving. Yes, you carve these soft plastic pumpkins just like a real one; most are made to be about 1/4 inch thick with inside colors that match a real pumpkin. And they last forever, meaning instant jack-o'-lanterns for next year!



Wicked Pumpkin Carving Templates

See next page for templates.



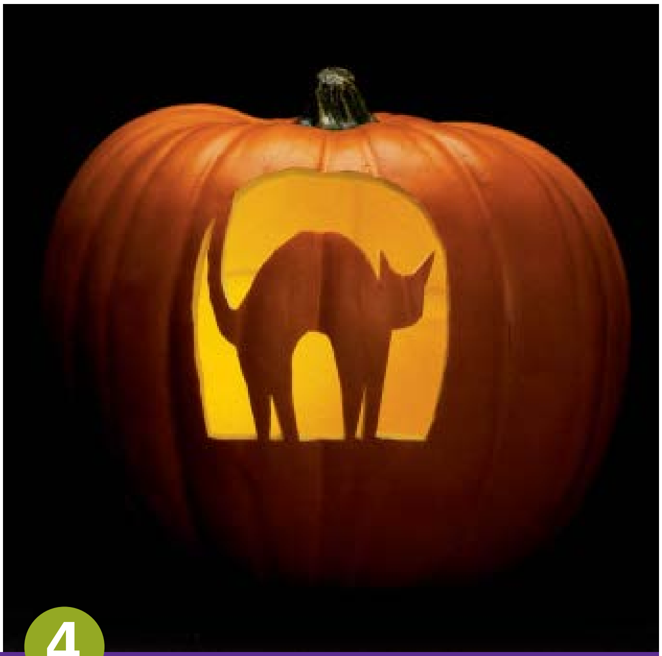
1 Boo!



2 Flying Witch



3 Starry Night



4 Hissing Cat

FUNNY BONE!
Where do fashionable ghosts shop for their clothes? BOO-tiques.

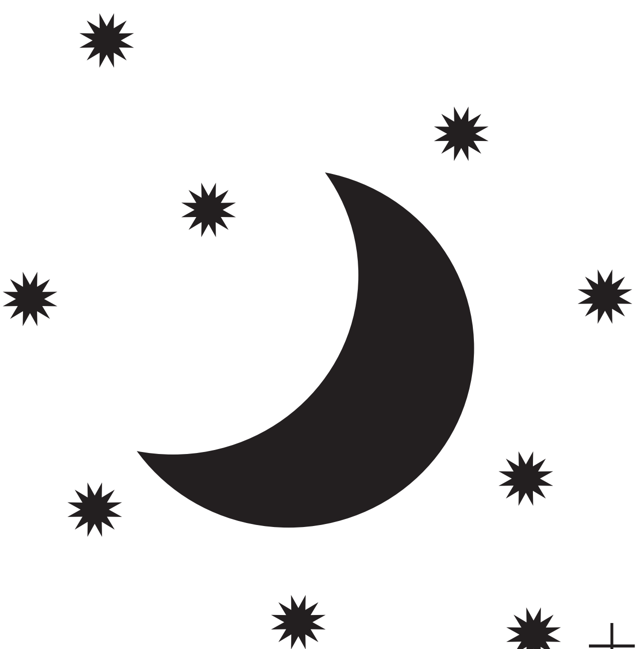
Enlarge any of these templates on a photocopier to the desired size, then follow the tips on page 66 for fantastic results!



1 Boo! Template



2 Flying Witch Template



3 Starry Night Template



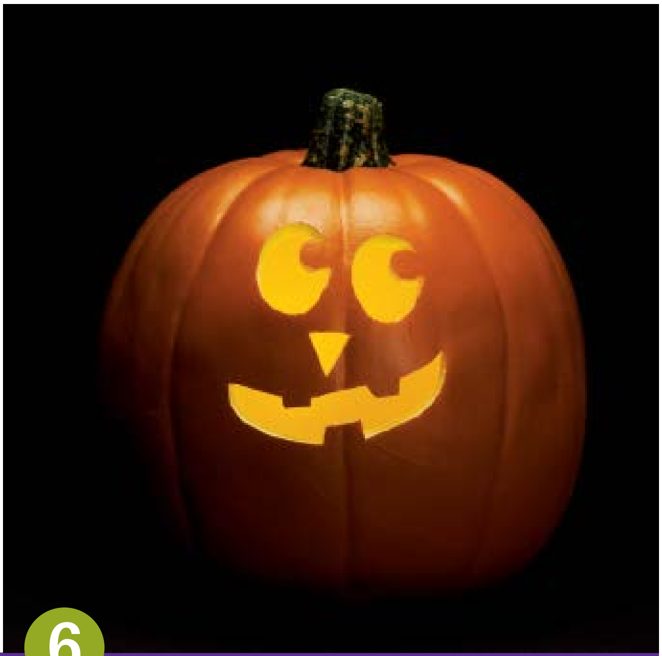
4 Hissing Cat Template

Wicked Pumpkin Carving Templates

See next page for templates.



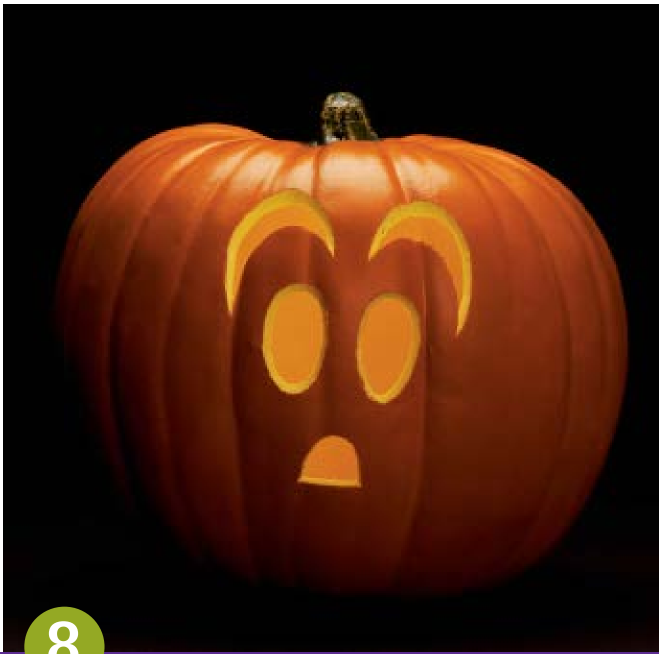
5 Who, Me?



6 Lopsided Grin



7 Cat's Whiskers



8 I'm Afraid, Too!

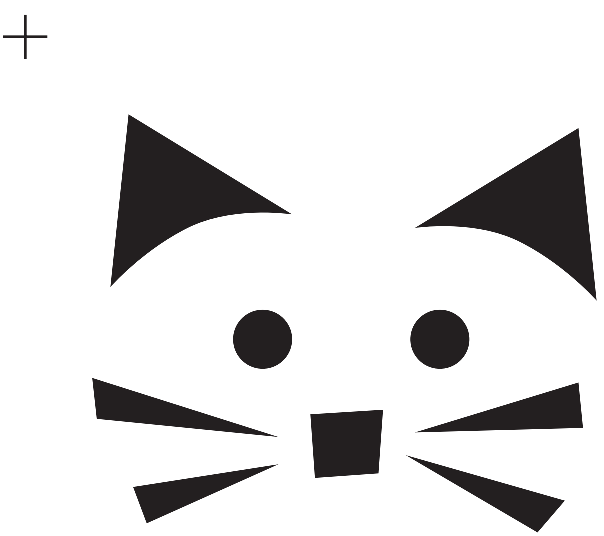
FUNNY BONE!
What do mummy children call their parents? Mummy and Deady.



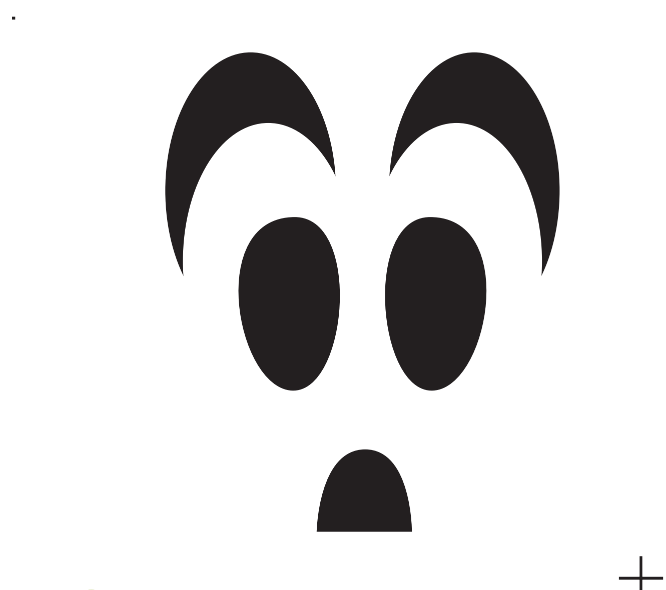
5 Who, Me? Template



6 Lopsided Grin Template



7 Cat's Whiskers Template



8 I'm Afraid, Too! Template

More Pumpkin Design Tricks

SECRETS TO SUCCESS

Think about light:

Part of the art of great pumpkin carving is thinking about shadows. Small designs in the back of the pumpkin can cast a wonderful shadow on a wall or door behind the pumpkin. Just remember to keep the design small, because the light that emerges gets magnified. If you are going to do this, be sure to scrape the inside of the back of your pumpkin to slightly under 1 inch in thickness.

The mouth:

When you are working on the mouth, you can make more realistic teeth by only peeling off the outer skin of the pumpkin within the mouth and leaving the pale flesh beneath. You can then carve lines between individual teeth. The candlelight will shine through the fleshy teeth, but you can also make an opening between upper and lower teeth for more light to come through.

Adding pieces:

You can use the pieces of pumpkin that you have carved out to fashion ears and fit them into slits that you have cut. Or you can use corks for ears (make holes and wedge them in). You can carve hair at the top of the pumpkin by scraping straight or curling lines all around the cap. Use a chisel or a linoleum cutter for this. Try a carrot for a nose or maybe a radish.

Finishing touches:

When you are finished, use a paper towel to rub petroleum jelly over all the cut surfaces, inside and outside the pumpkin. This will help preserve it for several days.



Create a Walkway

Why not light the path to your front door with a line of small pumpkins? Pick small pumpkins and prepare them as you would a jack-o'-lantern, except make the opening in the bottom instead of the top so that you can insert lightbulbs from underneath. Then run an outdoor string of lights (such as Christmas lights), and place several bulbs in each of the pumpkins. As long as you use approved outdoor lighting, they will be beautiful and safe.

Pumpkin Carving Fiesta

On the weekend before Halloween, invite friends and family to a BYOP (bring your own pumpkin) carving party. Dazzle your friends with a well-equipped outdoor workshop (or garage) for the task, with loads of space for people to work and all the tools you'll need. Add in fun music and finger foods appropriate for the messy fun, and it'll be like having two Halloweens in one week!



WHAT YOU'LL NEED

- Several sturdy tables, each covered with newspapers or disposable plastic cloths
- Pumpkin cleaning gear (paper towels, spray bottles of water, small contianer of baby wipes)
- Old T-shirts, dress shirts or smocks
- One pumpkin-carving kit for every three people:
  - Sharp kitchen knife
  - Large, strong tablespoon or ice-cream scoop
  - Sharp-tip marker (non-permanent)
  - Electric screwdriver or drill with varying bit sizes
  - Thin-blade serrated saws
  - Bucket for seeds
- Decorating supplies for kids: paints, stickers, etc.

BYOP! (Bring Your Own Pumpkin)

GETTING READY

The best place for your party is outdoors among the changing leaves and cool breezes of autumn. But have a backup plan for indoors, just in case of rain. Wherever you are, be prepared for a mess! If you can, collect all pumpkin waste for composting (or pumpkin seed roasting); also have garbage cans around for the soiled newspapers and paper towels.

Don't crowd your artists. You'll probably want no more than three pumpkins being worked on at any given table. So be sure to have ample folding tables, picnic tables and makeshift tables (plywood on top of sawhorses, for example) so everyone has a space to work.

Have music ready for outdoors. A boom box playing a collection of Halloween music will add perfect ambience.

Have diversions ready for the kids. It can take more than an hour to carve a pumpkin, and kids often get antsy before the work is complete. Have some mini-pumpkins available for painting, face-painting kits, scarecrow-building supplies and party games ready.

Decorate!



Decorate! Help create a Halloween mood by decorating your workshop with hay bales, finished jack-o'-lanterns, gourd displays and more.

ADD TO THE FUN

Want to give your guests extra creative opportunities? Put out a bowl of precut vegetables and toothpicks. Let them add pieces to their pumpkins—carrot antennae, broccoli ears, green bean whiskers and so on.

Make it a contest. When the carving is complete, line up the finished jack-o'-lanterns and either let people cast votes or have a "distinguished panel" make the decisions. Whatever the method, be sure to give out lots of prizes, including silly ones like "most crooked smile" and "pumpkin you'd least like to meet in a dark alley."

Make it a costume-making party instead. Like a pumpkin carving party, you want to provide your guests all the things they might need for a costume—old clothes, fabrics, scissors, construction paper, decorating supplies, lots of paper for stuffing things, wooden dowels—the list goes on. Or make it a scavenger costume party—once everyone arrives, give each person 1 hour and a budget of $20 to jump in the car, find or buy materials and return to make a costume. Don't forget your camera!

FUNNY BONE!
What is a witch's favorite subject in school? Spelling.

Face Paint & Costumes

Need some fresh, easy and inexpensive costume ideas? All you need is right here! Learn face-painting techniques from a professional makeup artist, then fashion a no-sew costume and your kids will haunt the streets in style. The best part—you'll save time and money when you follow our expert advice.



Scrappy the Scarecrow, p. 81

Face Painting MADE EASY



***What makeup professionals know is no longer a secret:** You can buy an inexpensive kit of safe, washable face paints and turn your Halloween child into whatever she or he fancies in a matter of minutes!*

That's what we learned when we invited Broadway and television makeup artist Joel Mendenhall and his assistant Sadiya Sellers to our studios, along with some willing and curious children. We gave Mendenhall strict instructions: Spend less than $10 for makeup supplies per child (with all materials coming from an everyday drugstore), and take 20 minutes or less to apply the makeup.

The results were stunning. We learned that even the most basic and inexpensive face-painting kit allows you to create professional-level mustaches and beards, animal noses and whiskers, quizzical eyebrows and a scarecrow's face. You can paint on a pirate's bandanna that won't come off during the evening's activities. You can paint a panting puppy's tongue under a painted puppy nose.

Fairy princesses can be made more glamorous with fanciful painted eye treatments and glitter, reminiscent of New Orleans Mardi Gras masks (see p. 78). A clown is so adorable after a few simple application steps (see p. 77 and p. 80).

There's more to Halloween face painting than just fun and surprise. There's safety, too. Masks severely restrict vision, leading to accidents. There's also another benefit—with a well-painted face, the rest of the costume can be much less elaborate, saving time and expense.

If you finish off the makeup job with a dusting of powder, it will be less likely to rub off on clothes and upholstery. And at the end of the evening, removing the paint is simple: just start the cleanup process with commercial pre-moistened towelettes or a wet washrag with baby shampoo, and follow up with a scrubbing with soap and water.

GETTING STARTED

Buy a face-painting kit (from a craft or discount store) that contains the colors you want and has instructions for completing the design that you have in mind. Although most kits contain safe, washable paints, you might want to do an allergy test on your child. Dab some paint in the crook of the youngster's arm at the elbow. If no rash appears after 12 hours, you can proceed.

Sit your child in a chair that is high enough that you can work on the face without bending over. Tie the hair away from the face. Most kits come with applicators, but you may find that you are more comfortable working with your own. Soft sponges, like stipple sponges from an art store, are good for applying base paints.

Thin paintbrushes or makeup sticks or crayons from the kit are good for making lines. Your own powder puff is best for finishing off the face painting. You can use baby powder to set the paints and brush off the excess with a cosmetic brush.

A BASIC KIT

- Foundtion makeup (often white, sometimes in a tube)
- Four or more colored makeups
- Black makeup pencil
- Paint sticks or crayons in various colors
- Application sponges
- Application brushes
- Step-by-step instructions with pictures

FACE PAINTING 101



START FRESH: *Begin with a clean face. Pin a towel around the child's neck just in case the makeup drips.*



APPLY THE BASE: *Use a sponge and only dilute the paint if it is too thick to spread.*



ADD THE DETAILS: *Apply second and third colors. Here, blue goes around the eye in an inverted teardrop shape and red defines a large mouth.*



EMPHASIZE: *Outlining the new color areas with black makes them stand out. Use a paintbrush or makeup stick.*



ACCESSORIZE: *Props complete the image: a curly green wig, a fake red ball nose and an outrageous oversized bow tie are added.*



JOIN THE FUN: *The youngster from Step 1 is now a bona fide clown, ready for a night of trick-or-treating.*



PRINCESS GRACIE, A GOOD FAIRY

All the colors of her costume—lavender, pink, blue and white—are used in the enchanting design around her eyes. Paintbrushes and makeup sticks were the primary tools, starting with a pink line that defines her eyes and then spreads out toward her temples. Her cheeks and temples were painted lavender with a pad applicator. Blue squiggles were applied next with a paintbrush or makeup stick, which also made the white lines and white dots. Gossamer wings, a beribboned net skirt and a jewel-studded wand complete her costume.



THE MASKED GREEN GO-GETTER, SUPERHERO

The green mask that won't blow away in flight (and is much safer than a plastic one) was speedily applied with a sponge and outlined with a paintbrush. The eyebrows were made with a small pad applicator. A swishing cape attached behind his shoulders allows him to take off quickly.

NICKO, THE CLOWN

Here is a very quick but lively clown makeup that doesn't use a base paint. His eyes are enlarged with white sponge-applied face paint, black paintbrush or makeup stick outlining, and green highlighter lines (also applied with a paintbrush or makeup stick). A big red mouth applied with a pad applicator is outlined in white and black, and black-rimmed white dimples dot both ends. A polka-dot hat, a big bow tie and curly green hair complete the silliness.





SCRAPPY, THE SCARECROW

This happy face would hardly scare away a wren, but it will delight the hosts of Halloween parties. Her makeup starts with a yellow sponge-applied base. Black paintbrush or makeup stick lines, highlighted with white paintbrush lines sew up her mouth, make patches on her forehead and cheeks and extend her eyes. A straw-filled hat and a straw-stuffed flannel shirt are the perfect accessories.

Costumes!

low-sew, no-sew

"What are you going to be for Halloween?" It's the question that animates kids' conversations each and every October. Look no further for the answers!

When children's imaginations run too wild, it makes life tough for Mom and Dad. Do you rent, buy or spend weeks making an outfit from scratch? Isn't there a compromise that will thrill your child and be easy for you as well?

Absolutely! We asked Catherine Alston, a theatrical costume designer in Vermont, to create easy-to-make costume designs that would please children of all ages and be a relief for parents as well. She certainly delivered!

Catherine showed us that you can quickly improvise any number of wonderful costumes with a little fabric, some common accessories, a hot glue gun, some staples, or if you have a sewing machine, a few stitches.

In the pages ahead, we'll show you how to pull off five quick, inexpensive Halloween transformations.

The ideas will likely get your own imagination going, so that when your daughter wants to be an astronaut or your son wants to be Julius Caesar, you will know just what to do.

The tricks are simple. For example, start with a color scheme that will determine the base garments that you need. For example, witches usually wear black turtlenecks and black tights—unless they come from The Wizard of Oz and need colorful tights.

Once you determine the base clothing you need, think about the other pieces of the costume. Capes, hats, tails, ears and stripes are easily created from easy-to-find materials. Chances are, you can make a terrific costume in just 90 minutes! You'll save a fortune, thrill your child, amuse other kids and grown-ups and feel great that you made it yourself.

Popular Costumes

According to the National Retail Federation, the top five children's costumes in 2006 were: princess, pirate, witch, Spiderman and Superman. The top five for adults were: witch, pirate, vampire, cat and clown. Although traditional costumes never go out of style, current movie characters are often a popular choice, too.

GETTING READY

Once you have an idea for a costume, you might want to check a party store for components you will not have to make: a witch's hat, for example, or a knight's sword. Fabric and craft stores, particularly around Halloween, offer wide assortments of costume materials that won't ravel—like fake furs, felts and fleeces—and endless trimmings that can be sewn or glued on.

The first step in making a costume is to gather the various pieces together and check that you have everything you are going to need. Be sure the basic garments on which you plan to build are clean and pressed.

If you are making one of the costumes in this chapter, read the directions carefully. Check that your tools are ready: extra sticks for the hot glue gun, extra staples for the stapler, the correct color thread for your needles or sewing machine, and so on.

WHAT YOU'LL NEED

Here are nine items that are most often needed to make a costume:

- [ ] Base garments
- [ ] Cutting wheel and self-healing mat
- [ ] Fabrics
- [ ] Hot glue gun
- [ ] Needle and thread
- [ ] Patterns
- [ ] Scissors
- [ ] Sewing machine
- [ ] Staples



classic witch

You and your child can put together this smashing version of the classic costume in no time.

1	round black tablecloth, 84-inch diameter
1	yard elastic cord
1	yard 1/4-inch black elastic
1	roll electrical tape
1	black turtleneck
1	pair black tights
1	witch hat

1. Fold tablecloth in half, then in quarters, and finally in eighths, giving you a narrow cone of fabric. Measure 4 inches down from the peak and cut the peak off. Discard this fabric. Now measure 10 inches down from the cut and cut again (this will be the cape). The remaining 28 inches of fabric will make the skirt.
2. Open the cape and skirt pieces to semicircles and punch holes 1 inch apart on the inside edges of each. Thread the elastic cord through the holes. Gather the cape and tie it at the neck (see photo below). Shred the ends of the cape.
3. To make the skirt, thread 1/4-inch elastic through the waist holes and gather to fit the youngster's waist. Tie the ends. Shred the bottom. Add reflective tape detailing for nighttime safety.
4. Dress the child in the turtleneck and tights under the costume and add the hat.



snuggly lion

This furry lion costume feels soft and snuggly because it uses a thin, very soft type of fleece available at most fabric stores.

1⁄2	yard (18 x 60 inches) lightweight brown-and-tan-patterned fleece
1	yellow sleeper
1	yellow baby cap with ties
1	square (12 inches) brown felt
1	square (12 inches) tan felt
1	square (12 inches) yellow felt

1. To make the lion's mane, cut the fleece into three pieces, each 6 x 60 inches. Layer the pieces on top of each other and stitch or staple them together down the center of the 60-inch length. On both sides of the three-layer strip, make cuts at 1⁄2-inch intervals almost to (but not through) the 60-inch stitch line (see photo at right). Measure the neck of the sleeper and cut a piece of the three-layered, clipped mane to match. Attach this strip to the neck of the sleeper along the stitch line (see photo on p. 85, top). Use the remaining mane strips to trim the cap in three rows. Save an inch of the mane strips to finish off the end of the tail. Fold back and fluff the fleece strips.
2. Cut two outer ear pieces from the brown felt and two inner ear pieces from the tan felt, using the photo at right as a guide. Glue inner ear pieces to outer ear pieces and attach to cap with a glue gun, staple, or needle and thread.
3. Make the tail by cutting a 2 x 12-inch strip of yellow felt. Fold the strip in half lengthwise and staple or stitch together. Invert and attach fleece tassel to one end (see photo at right). Attach the other end to the back of the sleeper.
4. Dress baby in sleeper and cap.



lion's mane

lion's ear



lion's tail



Kids' Costumes

Most adult and older kids' costumes have intricate details and accessories that make them unique, but toddler costumes need to be simpler. Using a sleeper as the base and adding soft fleece not only makes this costume cute and comfortable, it keeps the baby warm and cozy, too.



attach mane to
neck of sleeper



attach flowers
to headband

bouquet of flowers

Turn your tiny trick-or-treater into a bouquet of flowers, and no one will be able to resist!

1	bunch fabric flowers from a craft store
Soft headband	
12	yellow felt circles, 1⁄2-inch diameter (optional)
1	yard green yarn
1	yellow shirt
1	pair yellow pants
6	fabric leaves from a craft store

1. Remove as much plastic from flowers and leaf stems as possible to make them lie flat. Attach flowers to headband with stitching or hot glue until headband is covered (see photo on p. 86, top). Glue yellow felt circles to center of flowers if desired.
2. Cut 18 inches of yarn and place it on the front of the shirt in a flower stem pattern (see top photo on this page). Sew or glue it in place. Use the remaining yarn to continue the pattern down one pant leg, matching the overlap (see photo at left). Sew or glue in place.
3. Attach leaves along the stem.
4. Dress child in shirt, pants and headband.



flower stem pattern on shirt



flower stem pattern on pants

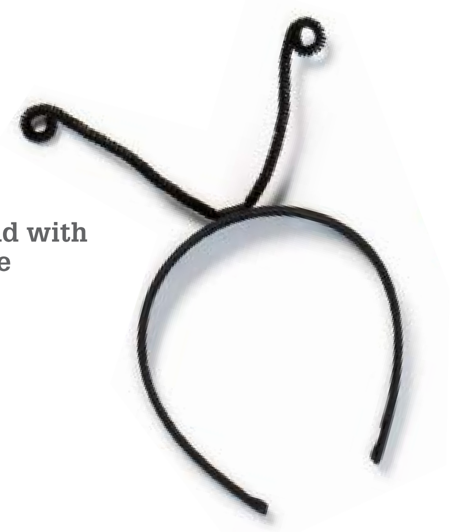


easy ladybug

Ladybugs are the one crawly creature most kids find fun, cute and friendly. Any child will feel the same wearing this simple, comfortable costume.

2	pieces (12 x 18 inches) stiff red felt
1	piece (12 x 18 inches) black felt
2	hook-and-loop stick-on buttons
2	large black chenille pipe cleaners
1	regular black pipe cleaner
1	square (12 inches) stick-on black felt
1	black headband
1	black turtleneck top
1	pair black leggings

1. To make the ladybug's wings, draw a semicircle on each piece of stiff red felt. You can attach a 12-inch piece of string to a pencil and, holding the string end midway on the 18-inch side of the felt, draw a semicircle by swinging the pencil in an arc. Curve the top of each wing as shown at right.
2. To make the yoke, fold the black felt piece in half lengthwise. At the center of the folded edge, cut a 5-inch, curved neck opening. Curve the outer edges of the yoke and cut the center open as shown in the photo at right.
3. Attach the top of the wings to the back of the yoke with glue or needle and thread. Add hook-and-loop buttons to either side of the yoke opening. Sew or glue the large chenille pipe cleaners to the outside joints between the yoke and the wings: these are the bug's extra legs.
4. Use a glass to trace 7 black dots on the stick-on black felt. Cut out the dots and stick them to the ladybug wings as shown at right.
5. Glue the center of the regular black pipe cleaner to the center of the headband. Reinforce it with a strip of black stick-on felt. Curl ends of pipe cleaner to complete the antennae.
6. Dress the child in the black turtleneck, leggings, wings with yoke and headband.



headband with antennae



yoke with wings attached





cuirass
(breastplate)



silver knight

You'll need to visit a hardware store, a sports store and a party shop for the components of this costume unless, of course, you have items around the house that will do.

1	gray hooded sweatshirt
1	roll of silver insulation
2	foam kneepads with elastic holders
6	yards elastic cord
1	pair gray sweatpants
1	roll clear tape, 2 inches wide
4	black shoelaces, 27 inches each
1	paper paint bucket, 5-quart size
1	plastic or cardboard shield
1	plastic sword

1. To make the armor, start with the leg pieces. You need to cut out of the insulation two cuisse pieces to cover the thighs and two greave pieces to cover the shins. The kneepads will cover the knees. Measure your child's legs and cut pieces in the shapes shown at left.
2. Punch holes in the insulation pieces as shown in the photo on the facing page. Punch two holes in top of each kneepad and two holes at the bottom. Thread a 30-inch elastic cord through top of each cuisse piece and each greave piece. Tread a 24-inch elastic cord through one bottom and one top kneehole on the left side and then repeat on the right side. Use these cords to attach kneepads to cuisse and greave pieces as shown on facing page. Fit these pieces on the youngster over the sweatpants. Tighten the knee elastic and tie it off.
3. To make the breastplate, or cuirass, cut a piece of silver insulation 16 x 36 inches according to the photo above left. Fold under side edges 1 inch and tape down with clear tape. Curve bottom ends and tape down with clear tape. Cut center back opening and neck opening. Punch four holes on each side of back opening. Thread laces as shown in photo above left and tie. Glue shield to center of front.
4. To make helmet, trace sides and top of bucket on paper to make a pattern. Add 1 inch on each edge, cut out pattern, and use to cut out silver insulation. Cut face opening in bucket, according to photo at left. Carefully glue silver insulation all around bucket. Cut face opening in insulation, leaving 1 inch extra to fold back and glue. Turn under top and bottom edges of silver insulation and glue down. Glue round insulation piece to top.
5. Dress the child in the sweatshirt, cuirass, helmet, shield and sword.









helmet

making a mask

Here's basic wisdom for fun and effective mask making.



1. Get a mask that—like a good pair of sunglasses—fits comfortably, can be worn for an extended length of time and complements your facial shape. If you are going to decorate the mask, make sure it has a surface that is easy to work with. Some masks are easy to draw on but don't hold glue well; others are the opposite.
2. Make sure there are extra-large holes for your eyes. They generally look better than smaller eye holes and are much easier to see through.
3. Be creative! Be prepared for the mask to take on its own life as you progress.
4. If you're a beginner, don't try to create a symmetrical design because it can be very hard to achieve. Asymmetrical designs are often more alluring and individualistic.
5. Less is more. Once the glue is pouring, it's easy to get crazy with glitter, stars and pompons. Then suddenly you're not a mysterious baroness but a circus clown!
6. If you paint your mask, shade it by making recessed areas darker and protruding areas lighter. This will immediately distinguish your mask from others.
7. Think about fun add-ons. Consider using feathers, fabrics, stones, ribbons, chain, beads and more. Add details that make the mask your own.
8. Reinforce the band that holds the mask to your face so you are assured it will withstand several hours of wearing. And just in case, keep extra elastic bands in your pocket or purse in case the mask band snaps.
9. Like any craft, you can take mask making to highly advanced levels. If you find that a craft-store mask is too simple for you, then explore the many books that teach the art of mask making for Mardi Gras or for specific cultures or religions. You may find yourself involved in a whole new hobby!

Mask-Making Lore

The wearing of masks dates back to primitive people, who most likely made and wore them to imitate game animals to improve hunts. Back then, masks weren't costumes or art, but functional objects that brought food, fertility or healing. Later on, the Greeks introduced theatrical masks for their plays, and the Halloween and Mardi Gras parties in New Orleans made the decoration of "false faces" both popular and fun! Today, masks are a central part of Halloween traditions all over the globe.

Creative Ideas for Mask Making

You can put whatever you want on your mask, and you'll find that the more personalized it is, the more you'll like it! You can add traditional decor, such as glitter, feathers and pompons (see the examples below), but you can also add individual flair, too. Add extra googly eyes, letters, stick-on metallic shapes, even small photos. Just remember to keep the design simple—the goal is to express yourself and have fun in the process!













FUNNY BONE!
What is a baby ghost's favorite game? Peek-a-BOO!

trick -or- treat SAFETY



- Plan a costume that is bright and reflective. An all-black costume may be amusing, but it is difficult to see in the dark.
- Add reflective tape or stripping to costumes or trick-or-treat bags so oncoming cars can see you and your children.
- Avoid costumes with a mask, draping hat or other items that obscure vision. Nothing is as dangerous for children walking along streets than having their view blocked. Opt instead for face paint. See pages 74-81 for ideas.
- Make sure costumes are no longer than ankle-length. A longer costume is more likely to cause a youngster to trip and fall. Also make sure any overflowing pieces—such as dinosaur tails or Dracula capes—stay completely off the ground.
- Wear comfortable everyday shoes to go trick-or-treating. A clown's big shoes or a princess' high heels are too unstable for tramping around in. Put pompons on a clown's sneakers and let a princess wear her low-heeled party shoes.
- Make kids leave behind any props like fake swords or lassos that could possibly cause harm or get them tangled up. It's also a wise idea to leave behind those pretend weapons, even if your little cowboy or space alien has no intention of shooting anyone.
- Give flashlights to each of your trick-or-treaters; they can carry them in their trick-or-treat bags. Make sure they all have fresh batteries inside.
- Never cut through backyards or roam around someone's yard.
- Before they head out the door, remind your children of the key rules of the street: Never run out from between cars when they see a friend, always look both ways when crossing, keep eyes wide open any time they are near the road. If there is no sidewalk, walk on the edge of the road facing oncoming traffic, and step off the road the moment they see a car approaching.
- Be sure to use flame-resistant fabrics on your costumes, or if buying the costume, check the package to make sure it is flame-resistant.
- Pass by houses without their door lights on, not to avoid malicious grouches, but to not bother families that—for whatever reason—don't want to be disturbed.
- Have a talk with your older kids. Remind them that tricks are often the same as vandalism and that they spoil the holiday for years to come. The days of egg throwing, covering trees with toilet paper and soaping car windows are long gone. Such actions just aren't tolerated today.
- Insist that your children don't eat any of the treats they've collected until they get home and you can sort them together. Look carefully for signs of tampering, and discard any suspect sweets. Then work with the children to sort out what is left. Sweets that they don't like can be immediately discarded (or sent to the office the next morning) with no regrets. The ones they like most should be parceled out carefully to make them last—one or two a day in the lunchbox, for example. The rest can be saved for occasional treats.

FUNNY BONE!
How do you make a witch scratch? Take away the W.

Taste of Home Cooking School

GREAT gatherings

Special Guest
KRAFT KITCHENS

Begin with Great Food! Discover easy ideas for your next get-together at a **Taste of Home Cooking School** headed your way! Deliciously simple recipes, tried-and-true tips and fun hints for entertaining are yours in this **2-hour showcase**.

ST	CITY	DATE	CODE
AL	Ozark	Sept. 6	36303
AL	Florence	Oct. 16	35630
AL	Hanceville	Oct. 27	35055
AZ	Sierra Vista	Oct. 25	85635
AZ	Cottonwood	Nov. 5	86326
AZ	Kingman	Nov. 7	86401
AZ	Mohave Valley	Nov. 9	86442
AZ	Yuma	Nov. 12	85364
AZ	Douglas	Nov. 14	85607
CA	Yuba City	Oct. 2	95901
CA	Yreka	Oct. 4	96097
CA	Modesto	Oct. 16	95354
CA	Paradise	Oct. 18	95967
CA	Vacaville	Oct. 29	95688
CA	Redding	Nov. 1	96003
CA	Watsonville	Nov. 5	95076
CA	Bakersfield	Nov. 15	93309
CO	Sterling	Oct. 25	80751
CO	Longmont	Oct. 30	80501
CO	Fort Collins	Nov. 1	80538
CO	Grand Junction	Nov. 8	81502
CO	Montrose	Nov. 13	81401
CO	Craig	Nov. 19	81625
CT	Southington	Oct. 30	06489
GA	Columbus	Sept. 22	31901
GA	Rome	Oct. 2	30161
GA	Albany	Oct. 4	31705
GA	Duluth	Oct. 18	30046
GA	Newnan	Oct. 23	30263
IA	Marshalltown	Sept. 5	50158
IA	Hampton	Sept. 11	50441
IA	Burlington	Sept. 13	52601
IA	Sheldon	Sept. 15	51201
IL	Du Quoin	Sept. 11	62832
IL	Dixon	Sept. 13	61081
IL	Salem	Sept. 18	62881
IN	Princeton	Sept. 10	47670
IN	Salem	Sept. 13	47167

ST	CITY	DATE	CODE
IN	North Vernon	Sept. 25	47265
IN	New Castle	Oct. 2	47362
IN	Richmond	Oct. 9	47374
KS	Pittsburg	Sept. 27	66762
KS	Wichita	Oct. 9	67226
KS	Hutchinson	Oct. 11	67501
KS	Hays	Oct. 13	67601
KY	Danville	Sept. 6	40422
LA	West Monroe	Sept. 13	71201
ME	Waterville	Oct. 9	04901
MI	Hastings	Oct. 4	49581
MI	Port Huron	Oct. 11	48060
MN	Owatonna	Sept. 18	55060
MN	Windom	Sept. 20	56101
MN	Marshall	Oct. 2	56258
MN	Wadena	Oct. 6	56482
MO	Branson	Sept. 7	65616
MO	Branson	Sept. 8	65617
MO	Springfield	Sept. 20	65806
MO	Blue Springs	Sept. 25	64050
MS	Summit	Sept. 18	39648
MS	Meridian	Sept. 25	39301
MT	Cut Bank	Sept. 6	59474
MT	Kalispell	Sept. 10	59901
MT	Hamilton	Sept. 13	59840
MT	Glasgow	Sept. 18	59230
MT	Billings	Sept. 21	59101
NC	Shelby	Oct. 30	28150
NC	Mebane	Nov. 1	27215
NC	Fayetteville	Nov. 8	28306
NH	Derry	Oct. 19	03109
NM	Las Cruces	Oct. 9	88005
NM	Clovis	Oct. 16	88101
NM	Roswell	Oct. 23	88201
NV	Elko	Sept. 28	89801
NY	Cohoes	Oct. 2	12180
NY	Auburn	Oct. 6	13021
NY	Gainesville	Oct. 27	14569
NY	Verona	Nov. 13	13403

ST	CITY	DATE	CODE
OH	Canton	Sept. 20	44702
OH	Warren	Sept. 25	44482
OH	Mansfield	Sept. 27	44906
OH	Portsmouth	Oct. 1	45662
OH	Sidney	Oct. 3	45365
PA	West Reading	Sept. 13	19601
PA	Myerstown	Sept. 18	17042
PA	Nazareth	Sept. 21	18052
PA	Lancaster	Oct. 4	17608
PA	Wilkes-Barre	Oct. 23	18711
PA	Erie	Nov. 2	16501
SC	Rock Hill	Nov. 6	29730
SD	Spearfish	Oct. 4	57783
TN	Jackson	Sept. 27	38301
TN	Cleveland	Oct. 9	37311
TN	Sevierville	Oct. 11	37764
TN	Sparta	Oct. 25	38583
TX	Bryan	Sept. 10	77802
TX	Wichita Falls	Sept. 13	76308
TX	Temple	Sept. 24	76501
TX	San Angelo	Sept. 27	76903
TX	Lubbock	Oct. 2	79401
TX	Kingwood/Humble	Oct. 11	77346
TX	Amarillo	Oct. 13	79109
TX	Plainview	Oct. 18	79042
UT	Lehi	Sept. 11	84043
UT	Woods Cross	Sept. 13	84010
UT	Ogden	Sept. 20	84404
UT	Richfield	Sept. 25	84642
VA	Galax	Sept. 11	24333
VT	Essex Junction	Sept. 28	05753
WI	Hudson	Oct. 4	54016
WV	Clarksburg	Sept. 13	26301
WV	Weirton	Sept. 18	43952
WV	Morgantown	Oct. 5	26505
WY	Sheridan	Sept. 27	82801
WY	Gillette	Oct. 2	82718
WY	Rock Springs	Oct. 9	82901
WY	Cheyenne	Oct. 11	82001









Log on to **tasteofhomeschools.com** or call **414-423-5454** (starting August 15, 2007) and enter the code for the show you want to attend.

for Ticket Information

GENERAL RECIPE INDEX

ALPHABETICAL RECIPE INDEX

CRAFTS & DECOR

FACE PAINT & COSTUMES